Schaller & Weber

505 - Uncured Beef Salami

The Schaller & Weber Uncured Beef Salami comes from Ferdinand Schaller's training in the art of curing and smoking meats nearly a century ago. In a market saturated with hundreds of different styles of pork salami this item is a true standout. The smoking and drying processes we've stuck to for 80 years accentuate the bold flavor of the beef. It's a rare style, and salami-lover...



MARKETING

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
30300	90753633303002	2/3 LB

Brand	Brand Owner	GPC Description
Schaller & Weber	Schaller Mfg Corp	Mixed Species Sausages - Prepared/Processed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
6 LBR	6 LBR	Yes	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
5 INH	5 INH	5 INH	0.07 FTQ	19x25	234 Days	35 FAH / 37.5 FAH

Traceability Regulation			
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

Nutrition Facts

24 Servings per container

Serving Size **2.0 OZ**

Amount Per Serving

Calories **170**

	% Daily Value*
Total Fat 13 g	**20%**
Saturated Fat 5 g	**25%**
Trans Fat 0 g	
Cholesterol 40 mg	**13%**
Sodium 860 mg	**36%**
Total Carbohydrates 1 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 12 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 0 mg	0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

HANDLING SUGGESTIONS

Refrigerate upon opening. Do not expose to excessive heat.------

ALLERGENS

***C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'*

- Milk - MC
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

Beef, Beef Fat, Sea Salt, Spices, Dextrose, Celery Powder, Garlic, Lactic Acid Starter Culture

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PREPARATION & COOKING SUGGESTIONS

Refrigerate upon opening. Do not expose to excessive heat.

SERVING SUGGESTIONS

Not Heat Treated, Shelf Stable

MORE INFORMATION