

# 39875 - Belgian Ale & Lemon Zest Uncured Salami Chub



Brooklyn Cured's Pork Salami with Belgian Ale and Lemon Zest will transport you to the great beer gardens of Belgium and Germany, where ales are garnished with lemon wedges. We use a citrus-forward Belgian ale to give this salami a deep malty flavor. Lemon zest and a hint of ginger add brightness to this new American classic. Recommended Pairings: Firm nutty cheeses (like parme...



## MARKETING

Brooklyn Cured's Pork Salami with Belgian Ale and Lemon Zest will transport you to the great beer gardens of Belgium and Germany, where ales are garnished with lemon wedges. Recommended Pairings: Firm nutty cheeses (like parmesan, Gouda, Swiss), pickles and cornichons, pretzels, whole-grain mustard

## Nutrition Facts

5 Servings per container

**Serving Size** 1.0 OZ

**Amount Per Serving**

**Calories** 80

**% Daily Value\***

<b>Total Fat</b> 5 g	<b>6%</b>
Saturated Fat 2 g	<b>10%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 25 mg	<b>8%</b>
<b>Sodium</b> 370 mg	<b>16%</b>
<b>Total Carbohydrates</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>

**Protein** 7 g

Vitamin D 0 mcg	0%
Calcium 26 mg	2%
Iron 0 mg	0%
Potassium 94 mg	2%

\* 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.

## PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
BKC217		00850003685526		12/5 OZ		
Brand		Brand Owner		GPC Description		
Brooklyn Cured		Brooklyn Cured		Pork - Prepared/Processed		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
3.8 LBR	3.75 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
6.18 INH	6.75 INH	6.5 INH	0.16 FTQ	40x09	281 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			

## HANDLING SUGGESTIONS

To Serve: Peel and remove casing before slicing salami. Wrap unused portion in plastic, and store in refrigerator for up to 3 weeks.---UNIT UPC: 748528767486---

## 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 - N
- Eggs - N
- Soybean - N
- Wheat - C
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

## INGREDIENTS

Pork, salt, beer, dextrose, celery powder, lemon zest, black pepper, spices, garlic, lactic acid starter culture

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### PREPARATION & COOKING SUGGESTIONS

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### SERVING SUGGESTIONS

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### MORE INFORMATION