Brooklyn Cured

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*
Total Fat 5 g	**6%**
Saturated Fat 2 g	**10%**
Trans Fat 0 g	
Cholesterol 25 mg	**8%**
Sodium 370 mg	**16%**
Total Carbohydrates 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
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	TIxHI	Shelf Life	Storage Temp From/To
6.18 INH	6.75 INH	6.5 INH	0.16 FTQ	40x09	195 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
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - C
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

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

Brooklyn Cured

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...

PREPARATION & COOKING SUGGESTIONS

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

SERVING SUGGESTIONS

Recommended Pairings: Firm nutty cheeses (like parmesan, Gouda, Swiss), pickles and cornichons, pretzels, whole-grain mustard; To Serve: Peel and remove casing before slicing salami. Wrap unused portion in plastic, and store in refrigerator for up to 3 weeks.

MORE INFORMATION