

GRANDE AGED PROVOLONE SALAMINI 2LB



Product Code 454
UPC Code 637876004544
GTIN 90637876004547

Description Grande Salamini Aged Provolone small style is a 2 lb. salame. It is lightly smoked with apple wood and has a uniquely delicious and savory piquant flavor. It is hand-crafted and hand-roped by cheese artisans in the Old-World tradition. It is all natural - made without preservatives, fillers or artificial ingredients.

Ingredients Pasteurized milk, cheese culture, salt, enzymes

Storage & Handling For best performance, keep refrigerated under 42°F. Product should not be frozen. Make sure cheese is being properly rotated to ensure performance.

Preparation Prepped cheese should be kept cold and not allowed to sit at room temperature for extended periods of time. Always keep covered and refrigerate when possible.

Shelf Life For best results, use within 180 Days.

Quality Code Package Date on Black Tag

Packaging Vacuum-pack/Hand Roped - 6 X 2 LB
 *Nt. Wt. 12 lbs.
 *Gross Wt. 13.75 lbs.
 Case Length 10"
 Case Width 6.75"
 Case Height 9.75"
 Ti/Hi 24/5
 Cases/Pallet 120
 Pallet height 50"

Nutrition Facts

Serving Size 1 oz (1 Inch Cube) (28g)
Servings Per Container About 32

Amount Per Serving

Calories 100

	% Daily Value*
Total Fat 8g	10%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 280mg	12%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 212mg	15%
Iron 0mg	0%
Potassium 39mg	0%

Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs:

		Calories	2,000	2,500
Total Fat	Less than		65g	80g
Saturated Fat	Less than		20g	25g
Cholesterol	Less than		300mg	300 mg
Sodium	Less than		2,400mg	2,400mg
Total Carbohydrate			300g	375g
Dietary Fiber			25g	30g

INGREDIENTS: PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES

* This product is a random weight item. Actual weight will differ.