

# GRANDE AGED PROVOLONE SALAMINI APPROX. 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"

<b>Nutrition Facts</b>	
32 servings per container	
<b>Serving size</b>	<b>1 oz (1 Inch Cube) (28g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>100</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 8g	<b>10%</b>
Saturated Fat 5g	<b>25%</b>
Trans Fat 0g	
<b>Cholesterol</b> 20mg	<b>7%</b>
<b>Sodium</b> 280mg	<b>12%</b>
<b>Total Carbohydrate</b> 1g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 7g	
Vitamin D 0mcg	<b>0%</b>
Calcium 212mg	<b>15%</b>
Iron 0mg	<b>0%</b>
Potassium 39mg	<b>0%</b>
*The % Daily Value 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.	
INGREDIENTS: PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES	

Updated: 12/01/2017

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