

MAESTRI DITALIA

103306 - Bresaola Dry Cured Lean Beef



Maestri Bresaola is a dry-cured beef product, macerated an seasoned with typical spices from the Italian Valtellina region, berries and aromatic mountain herbs. Aged for up to three months.



* Benefits

Maestri Bresaola is a dry-cured beef product, with intermediate moisture, elaborated from anatomic lean beef cuts, specially chosen for their high quality, macerated an seasoned with typical spices from the Italian Valtellina region, berries and aromatic mountain herbs. Aged for up to three months. It is sliced in a USDA inspected facility.

Ingredients	Allergens
Beef, salt, dextrose, spices, garlic, sodium nitrite, potassium nitrate.	Free From: Conception: Concep

Nutrition Facts

Servings per Container 5Slices (1oz) Serving size

Amount per serving

Calories	50	
% Dail	y Value*	
Total Fat 1g	1%	
Saturated Fat 0.5g	3%	
Trans Fat 0g		
Cholesterol 20mg	7%	
Sodium 420mg	18%	
Total Carbohydrate 0g	0%	
Dietary Fiber 0g	0%	
Total Sugars 0g		
Includes 0g Added Sugar	0%	
Protein 10g	_	
When in D. Ome or	00/	
Vitamin D 0mcg	0%	
Calcium 0mg	0%	
Iron 1.44mg	8%	
Potassium 0mg	0%	
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* The % Daily Value (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

Keep Refrigerated UNIT UPC: 850042044247

Serving Suggestions

Ready to Eat

Prep & Cooking Suggestions

Ready to Eat



Product Specifications

Brand	Manufacturer
MAESTRI DITALIA	Maestri D Italia Inc

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
850042044247	BSS002	103306	10850042044244		10/3 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
3.01lb	1.87lb	United States Uruguay	No	

Shipping Information							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	9.7in	8.38in	6in	0.28ft3	20x12	59days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	50	Total Fat	1g	Sodium	420mg
Protein	10	Trans Fats	0g	Calcium	0mg
Total Carbohydrates•••	0g	Saturated Fat	0.5g	Iron	1.44mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images						

