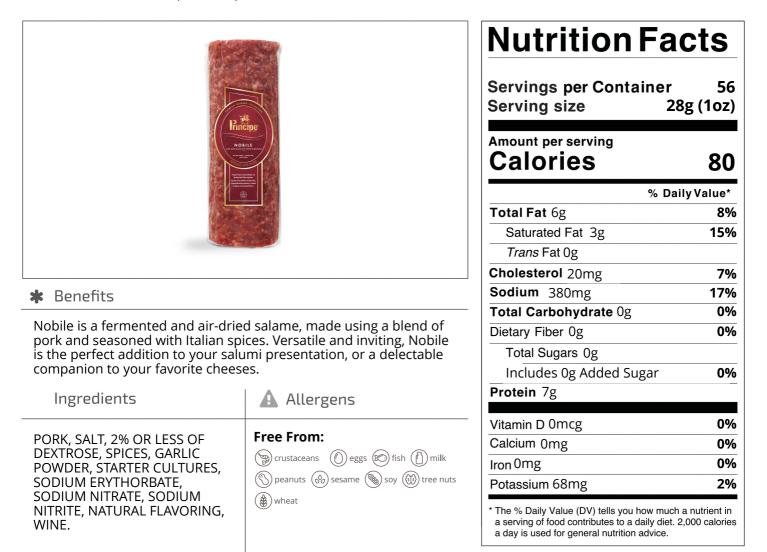


## Principe 103519 - Nobile Salame

Nobile is a fermented and air-dried salame, made using a blend of pork and seasoned with Italian spices. The perfect addition to your salumi presentation, or a delectable companion to your favorite cheeses.



Handling Suggestions

## Product Specifications

Refrigerate	Brand					Manı	ıfacture	r		
		Principe				Principe Foods USA Inc				
Serving Suggestions	UPC	MFG	i #	SPC #	(	STIN	Pack	Pack Desc.		
Charcuterie boards, serve with favorite cheeses, sandwiches,		20-790037		103519	90810127890872			2/3.5 LB		
crackers	Gross	Gross Weight		Net Weight C		Country of Origin Ko		Child Nutrition		
Prep & Cooking Suggestions	7.	7.5lb			United St	ates	No			
Remove from package a serve	Shipping Information									
	Length	Width	Height	Volum	ne TIxHI	Shelf Life	Storag	e Temp From/To		
	10.81ir	8.31in 4.63in 0.24f		0.24ft	3 17x10	156days	3	35°F / 37°F		





## Principe 103519 - Nobile Salame



Nobile is a fermented and air-dried salame, made using a blend of pork and seasoned with Italian spices. The perfect addition to your salumi presentation, or a delectable companion to your favorite cheeses.

Nutrition Analysis - By Measure

Calories	80	Total Fat	6g	Sodium	380mg
Protein	7	Trans Fats	Og	Calcium	0mg
Total Carbohydrates…	Og	Saturated Fat	3g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	68mg
Dietary Fiber	Og	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	

## Additional Images



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