



Salt & Twine  
105706 - Limoncello Salami

Limoncello is a golden elixir capturing the essence of sun-kissed lemons. Sweet and tangy, perfect for sipping or mixing, truly la dolce vita in a bottle. Cheers to the best of Italian flavors!



Nutrition Facts

Servings per Container 5  
Serving size 28gs (1oz)

Amount per serving  
Calories 100

% Daily Value*	
Total Fat 6g	8%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 520mg	23%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%

Protein 9g	
Vitamin D 0.4mcg	2%
Calcium 10mg	0%
Iron 0.3mg	2%
Potassium 200mg	4%

\* 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.

\* Benefits

Originating in the kitchen of our Award-Winning Deli just outside of Boston in 2015 was a desire to share the Old-World Craft of Charcuterie with family and friends. As recognition for our diverse offerings of fermented and slow-aged pork products quickly spread, it transformed into something we could never have imagined. Shortly thereafter we built the first Small-Batch Salumeria in New England. And this is where we can be found today honing our craft-preserving our passion for Wholesome, Contemporary Charcuterie. From our New England Roots and love of cured meats we proudly bring you Salt & Twine; a name derived from the time-honored tradition of curing and packaging meats. Centuries ago in France and Italy, curing meat was a common method of preservation. Whether it was artisan sausage-making, salting and drying whole legs of prosciutto or creating decadent terrines, it was a culinary art form. For hundreds of years, people have been coming together around cheese boards and charcuterie now deemed adult lunchables by newer generations; it has been on the rise along with other do-it-yourself artisanal crafts. Showcasing respect for process and history, we strive to pass along these traditions and culture through our Wholesome, Contemporary Charcuterie.

Ingredients

Pork, Sea Salt, Less Than 1% of the Following: Limoncello, Lemon Powder, Turbinado Sugar, Cultured Celery Powder, Water, Lactic Acid Starter Culture.

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

Store dry and refrigerate after opening. UNIT UPC: 816746022417

Serving Suggestions

Pair with your favorite fresh cheese and crackers.

Prep & Cooking Suggestions

slice thinly and serve

✍ Product Specifications

Brand	Manufacturer
Salt & Twine	New England Charcuterie

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
816746022417	STLIM	105706	10816746022414		12/5 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.65lb	3.75lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
11in	8in	5in	0.25ft3	19x10	218days	60°F / 77°F





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Nutrition Analysis - By Measure

Calories	100	Total Fat	6g	Sodium	520mg
Protein	9	Trans Fats	0g	Calcium	10mg
Total Carbohydrates...	0g	Saturated Fat	2g	Iron	0.3mg
Sugars	0g	Added Sugars	0g	Potassium	200mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(IU)•		Vitamin D	0.4mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

