



Salt & Twine

105713 - Cacio E Pepe Salami

Cacio e Pepe, a classic Italian dish features pasta tossed with Pecorino Romano cheese and black pepper. Its a timeless favorite showcasing the flavors of Italian cuisine.



Nutrition Facts

Servings per Container 5
Serving size 25g (1oz)

Amount per serving
Calories 100

% Daily Value*

Total Fat 7g 9%
Saturated Fat 2.5g 13%
Trans Fat 0g

Cholesterol 30mg 10%

Sodium 550mg 24%

Total Carbohydrate 1g 0%

Dietary Fiber 0g 0%

Total Sugars 0g
Includes 0g Added Sugar 0%

Protein 10g

Vitamin D 0.4mcg 2%

Calcium 40mg 2%

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, Romano Cheese: (Cultured Milk, Salt, Enzymes), Sea Salt, Less Than 1% of the Following: Cracked Black Pepper, Turbinado Sugar, Cultured Celery Powder, Water, Lactic Acid Starter Culture.

Allergens

Contains:



Free From:



Handling Suggestions

Store dry and refrigerate after opening. UNIT UPC: 816746022400

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.
816746022400	STCACIO	105713	10816746022407		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	7g	Sodium	550mg
Protein	10	Trans Fats	0g	Calcium	40mg
Total Carbohydrates...	1g	Saturated Fat	2.5g	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(U)		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

