

Levoni

105805 - Dry Cured Pork Collar



Of medium size, when sliced it exposes its compact look featuring red muscular parts outlined by light fatty parts, of a nice whiterosy color. The scent is a classic, complex blend of aged meat, with a sweet, lightly spiced flavor.



* Benefits

Bagged, placed in a net and seasoned, Levonis Dry-Cured Pork Collar is aged for a minimum of 12 weeks. Of medium size, when sliced it exposes its compact look featuring red muscular parts outlined by light fatty parts, of a nice whiterosy color. The scent is a classic, complex blend of aged meat, with a sweet, lightly spiced flavor.

Italian pork meat, sea salt, Garda Merlot PDO wine, sugar, spices, garlic, sodium ascorbate, sodium nitrite, potassium nitrate. Allergens Free From: Corustaceans Corustace

Nutrition Facts

Servings per Container 1 Serving size 56gs (20z)

Amount per serving

200

Calories	200
% Da	aily Value*
Total Fat 16g	20%
Saturated Fat 6g	31%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 935mg	41%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 15g	
Will in Brown on	00/
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 1.08mg	6%
Potassium 204mg	6%

* 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. After opening eat within few days. UNIT UPC: 813553020117

Serving Suggestions

Keep refrigerated. After opening eat within few days.

Prep & Cooking Suggestions

Open the tray.



Product Specifications

Bra	ina		IVIa	inufacturer	
Levoni			Levoni	America Cor	ъ
LIDC	NATC II	CDC II	CTINI	Dl-	Darle Dara

UPC	MFG #	SPC #	GIIN	Раск	Pack Desc.
813553020117	4011	105805	58004767040115		10/2 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.03lb	1.25lb	Italy United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
8.9in	10.5in	6.3in	0.34ft3	18x12	98days	35°F / 37°F





Levoni

105805 - Dry Cured Pork Collar



Of medium size, when sliced it exposes its compact look featuring red muscular parts outlined by light fatty parts, of a nice whiterosy color. The scent is a classic, complex blend of aged meat, with a sweet, lightly spiced flavor.

Nutrition Analysis - By Measure

Calories	200	Total Fat	16g	Sodium	935mg
Protein	15	Trans Fats	0g	Calcium	0mg
Total Carbohydrates···	1g	Saturated Fat	6g	Iron	1.08mg
Sugars	0g	Added Sugars	0g	Potassium	204mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	55mg		
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						

