

## La Quercia 10683 - Speck Americano

Speck Americano is a fully aged Prosciutto Americano smoked over apple wood. The evocative aroma of the open fire melds beautifully with the deep sweetness of the pork. This speck is made in Iowa by award-winning cured meat artisans Herb and Kathy Eckhouse.



Servings per Container Serving size			
Amount per serving Calories			
% Da	% Daily Value*		
Total Fat	%		
Saturated Fat	%		
Trans Fat			
Cholesterol	%		
Sodium	%		
Total Carbohydrate	%		
Dietary Fiber	%		
Total Sugars			
Includes Added Sugar	%		
Protein			
Vitamin D	%		
Calcium	%		
Iron	%		
Potassium	%		
	sh Serving size Amount per serving Calories % Da		

### Handling Suggestions

See label for suggestions

Serving Suggestions

See label for suggestions

# Prep & Cooking Suggestions

#### See label for suggestions

	Product	Specifications
--	---------	----------------

Brand					Manufacturer			
La Quercia					La Quercia LLC			
UPC	MFG	G # SPC #		GTIN		Pack	Pack Desc.	
	QS2/	A 10	10683 824		1041210		1/9 LB	
Gross Weight N		Net Wei	Weight Coun		Origin	Kosher	Child Nutrition	
19lb		18lb	ι ι	Inited St	tates	No		
Shipping Information								
Length	Width	Height	Volume	TIxHI	Shelf Lif	e Stora	ge Temp From/To	
16in	12in	6in	0.67ft3	8x12	365days	5	35°F / 37°F	





### La Quercia 10683 - **Speck Americano**



Speck Americano is a fully aged Prosciutto Americano smoked over apple wood. The evocative aroma of the open fire melds beautifully with the deep sweetness of the pork. This speck is made in Iowa by award-winning cured meat artisans Herb and Kathy Eckhouse.

Nutrition Analysis - By Measure

Calories	Total Fat	Sodium
Protein	Trans Fats	Calcium
Total Carbohydrates…	Saturated Fat	Iron
Sugars	Added Sugars	Potassium
Dietary Fiber	Polyunsaturated Fat	Zinc
Lactose	Monounsaturated Fat	Phosphorus
Sucrose	Cholesterol	
Vitamin A(IU)•	Vitamin D	Thiamin
Vitamin A(RE)	Vitamin E	Niacin
Vitamin C	Folate	Riboflavin
Magnesium	Vitamin B-6	Vitamin B-12•
Monosodium	Sulphites	Nitrates

#### Additional Images

