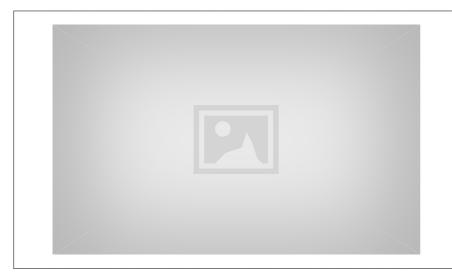


Salumi Italiani

106886 - Prosciutto Cotto Ham



Crafted from deboned fresh hams, this Prosciutto Cotto is infused with curing and flavoring solutions through injection and massaging for perfect seasoning. The ham undergoes precise heating and cooling steps to ensure exceptional quality, tenderness, and flavor.



* Benefits

Fresh deboned hams are infused with curing and flavoring solutions through injection, massaging, and tumbling to ensure even distribution. After being formed in a mold, the hams are cooked to 156F, chilled to 45F within 15 hours, vacuum packaged, briefly heated, and chilled again before being stored at 39F for optimal quality and freshness.

Ingredients	Allergens
Pork. Salt. Sugar. Flavors. Sodium Ascorbate. Sodium Nitrite.	Free From: Specifical control of the control of th

Nutrition Facts

Servings per Container 155 56gs (2oz) Serving size

Amount per serving Calories

94

Calonies	54
% Da	ily Value*
Total Fat 5 g	7%
Saturated Fat 2 g	10%
Trans Fat 0 g	
Cholesterol 22 mg	7%
Sodium 470 mg	20%
Total Carbohydrate 0.6 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0.6 g	
Includes 0.6 g Added Sugar	1%
Protein 11 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0.3 mg	2%
Potassium 102 mg	3%

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Handling Suggestions

keep refrigerated at a temperature between +33.8 F and + 39.2 F.---

Serving Suggestions

keep refrigerated

Prep & Cooking Suggestions

Ready to Eat



Product Specifications

Brand	Manufacturer
Salumi Italiani	Salumi Italiani

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	28410	106886	98010182284100		1/19.2 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
19.3 lb	19.2 lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
12 in	12 in	9 in	0.75 ft3	12x8	156 days	35 °F / 37 °F





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Nutrition Analysis - By Measure

Calories	94	Total Fat	5 g	Sodium	470 mg
Protein	11	Trans Fats	0 g	Calcium	0 mg
Total Carbohydrates···	0.6 g	Saturated Fat	2 g	Iron	0.3 mg
Sugars	0.6 g	Added Sugars	0.6 g	Potassium	102 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	22 mg		
Vitamin A(IU)•		Vitamin D	0 mcg	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						

