



La Quercia
106911 - Speck Americano Sliced

This award winning smoked prosciutto is a charcuterie board crowd pleaser. Fully cured La Quercia prosciutto is cold smoked over apple wood, adding the aroma of an open fire to the sweetness of the meat. Pairs wonderfully with hard cider, a wide range of beer and wine, and almost any cheese.



Nutrition Facts

Servings per Container 2
Serving size 1.00Z (1oz)

Amount per serving
Calories 70

% Daily Value*	
Total Fat 3g	5%
Saturated Fat 1g	5%
Trans Fat	
Cholesterol 10mg	3%
Sodium 570mg	25%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 9g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.4mg	2%
Potassium 0mg	0%

* 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

This award winning smoked prosciutto is a charcuterie board crowd pleaser. Fully cured La Quercia prosciutto is cold smoked over apple wood, adding the evocative aroma of the open fire to the deep sweetness of the meat. Pairs wonderfully with hard cider, a wide range of beer and wine, and almost any cheese. Wrap around fruit, grilled vegetables, or grissini for an easy happy hour bite. Made from outdoor raised, Animal Welfare Certified (GAP Step 3), Non-GMO Berkshire pork. No nitrites, nitrates, or substitutes. Aged 10-14 months.

Ingredients

Pork, sea salt

⚠ Allergens

Free From:

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

Handling Suggestions

See label for suggestions

Serving Suggestions

See label for suggestions

Prep & Cooking Suggestions

See label for suggestions

📝 Product Specifications

Brand	Manufacturer	Product Category
La Quercia	La Quercia LLC	Processed Meat

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
824843319088	QS3B	106911	10824843319085		12/2 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2lb	1.25lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
11in	5.25in	6.5in	0.22ft3	24x10	90days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	70	Total Fat	3g	Sodium	570mg
Protein	9	Trans Fats		Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	1g	Iron	0.4mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	10mg		
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	

 Additional Images

