



P. Balistreri Salumi
1101360 - **Guanciale**

Guanciale- cured and smoked Berkshire pork jowl rubbed with salt, sugar and a blend of artisan spices. Hormone and antibiotic free pork. Use guanciale as an Italian style bacon.



* Benefits

P. Balistreri Salumi is hand-crafted artisan salumi and charcuterie made with hormone and antibiotic free pork, sea salt, artisan spices and hand cut organic herbs in Southern California by Chef Pete Balistreri. Drawing inspiration from his Sicilian heritage, Pete taught himself how to make salumi and cure prosciutto from scratch. His Italian-style salami quickly gained a loyal cult following which led him to the launch of P. Balistreri Salumi. P. Balistreri Salumi's Good Food Award-winning salami is now available at Southern California's top artisan markets and served at fine dining restaurants by top chefs in the area. Our products include a variety of salamis, guanciale, lardo, pancetta and more!

Guanciale- Cured and smoked pork jowl rubbed with salt, sugar and a blend of artisan spices

Ingredients

pork jowls, salt, spices, paprika and sodium nitrite

⚠ Allergens

Free From:

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

Nutrition Facts

Servings per Container 9
Serving size 3.5OZ

Amount per serving
Calories 590

	% Daily Value*
Total Fat 60g	92%
Saturated Fat 24g	122%
Trans Fat 0g	
Cholesterol 100mg	33%
Sodium 2280mg	95%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 12g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 1mg	6%
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.

Handling Suggestions

Keep refrigerated. Cook thoroughly.
UNIT UPC: 853260004031

Serving Suggestions

Guanciale should be cooked before eating. Use guanciale as an Italian style bacon.

Prep & Cooking Suggestions

Slice and cook thoroughly.

📄 Product Specifications

Brand	Manufacturer
P. Balistreri Salumi	P Balistreri Salumi

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
853260004031	G11000	1101360	00853260004031		3/2 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.8lb	6lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TLxHI	Shelf Life	Storage Temp From/To
15in	12in	4in	0.42ft3	10x10	117days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	590	Total Fat	60g	Sodium	2280mg
Protein	12	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	2g	Saturated Fat	24g	Iron	1mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	100mg		
Vitamin A(IU)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	



Additional Images

