

Maestri Ditalia

1101648 - Murry's Speck Sliced



Product of Italy: Slow-cured in the Italian Alps (South Tyrol region), using pork hams (EU origin) sea salt and seasoned with local herbs. Naturally smoked with beech wood. The hams are molded and packed under vacuum before exporting them to US.



* Benefits

Product of Italy: Slow-cured in the Italian Alps (South Tyrol region), using pork hams (EU origin) sea salt and seasoned with local herbs. Naturally smoked with beech wood. The hams are molded and packed under vacuum before exporting them to US for slicing and packaging.

Ingredients	A Allergens
Pork, salt, spices, paprika, dextrose, natural flavors, sodium nitrite.	Free From: Substituting crustaceans of eggs of fish of milk of milk of peanuts of soy of tree nuts of the milk of

Nutrition Facts

Servings per Container 2.5 1.00Z (1oz) Serving size

Amount per serving Calories

ደበ

Calories	80	
% Dai	ly Value*	
Total Fat 6g	8%	
Saturated Fat 2.5g	13%	
Trans Fat		
Cholesterol 25mg	8%	
Sodium 340mg	15%	
Total Carbohydrate 0g	0%	
Dietary Fiber 0g	0%	
Total Sugars 0g		
Includes 0g Added Sugar	0%	
Protein 8g	_	
Vitamin D 0mcg	0%	
Calcium 0mg	0%	
Iron 0mg	0%	
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

Product Specifications

Keep Refrigerated

Serving Suggestions

Ready to Eat

Prep & Cooking Suggestions

Ready to Eat

Brand	Manufacturer	Product Category
Maestri Ditalia	Maestri D Italia Inc	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
850042044148	CFS007	1101648	20850042044142		8/2.5 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.01lb	1.25lb	United States Italy	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
9.7in	8.38in	6in	0.28ft3	20x12	29days	35°F / 37°F





Maestri Ditalia

1101648 - Murry's Speck Sliced



Product of Italy: Slow-cured in the Italian Alps (South Tyrol region), using pork hams (EU origin) sea salt and seasoned with local herbs. Naturally smoked with beech wood. The hams are molded and packed under vacuum before exporting them to US.

Nutrition Analysis - By Measure

Calories	80	Total Fat	6g	Sodium	340mg
Protein	8	Trans Fats		Calcium	0mg
Total Carbohydrates···	0g	Saturated Fat	2.5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
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		

