

Salt & Twine

1102467 - Chipotle Mole Salami



28grams (1oz)

% Daily Value*

90

10%

10%

23%

0%

0%

0%

2%

0%

2%

4%

Nutrition Facts

Servings per Container

Serving size

Total Fat 6g

Amount per serving **Calories**

Saturated Fat 2g

Total Carbohydrate 1g

Includes 0g Added Sugar

Total Sugars 0g

Vitamin D 0.4mcg

Potassium 200mg

Calcium 10mg

Iron 0.3mg

Trans Fat 0g Cholesterol 30mg

Sodium 540mg

Dietary Fiber 0g

Protein 9g

Salami Made Using the Traditional Mexican Recipe Shared at Celebrations. Made with Heritage Breed Pork that is Antibiotic-Free and Without Added Hormones. No Nitrates or Nitrites Added. All Natural. Zero Grams of Sugar per Serving.



* Benefits

Originating in the kitchen of our Award-Winning Deli just outside of Boston in 2015 was a desire to share the Old-World Craft of Charcuterie with family and friends. As recognition for our diverse offerings of fermented and slow-aged pork products quickly spread, it transformed into something we could never have imagined. Shortly thereafter we built the first Small-Batch Salumeria in New England. And this is where we can be found today honing our craft-preserving our passion for Wholesome, Contemporary Charcuterie. From our New England Roots and love of cured meats we proudly bring you Sal & Twine; a name derived from the time-honored tradition of curing and packaging meats. Centuries ago in France and talky, curing meat was a common method of preservation. Whether it was artisan sausage—making, salting addying whole legs of proscuttor or creating decadent terrines, it was a culinary art form. For hundreds of years, people have been coming together around cheese boards and charcuterie now deemed adult lunchables by newer generations; it has been on the rise along with other doi-tyourself artisanal crafts. Showcasing respect for process and history, we strive to pass along these traditions and culture through our Wholesome, Contemporary Charcuterie.

Ingredients

Allergens

Pork, Salt, Less Than 1% of the Following: Cocoa, Chipotle Chili, Ghost Chili, Garlic, Clove, Turbinado Sugar, Celery Juice Powder, Water, Lactic Acid Starter Culture.

Free From:



(wheat









| l | * The % Daily Value (DV) tells you how much a nutrient in |
|---|---|
| I | a serving of food contributes to a daily diet. 2,000 calories |
| l | a day is used for general nutrition advice. |

Handling Suggestions

Store dry and refrigerate after opening. UNIT UPC: 816746020222

Serving Suggestions

Pair with your favorite fresh cheese and crackers.

Prep & Cooking Suggestions

Slice thinly and serve.

Product Specifications

| Brand | Manufacturer |
|--------------|-------------------------|
| Salt & Twine | New England Charcuterie |
| | |
| | |

| UPC | MFG # | SPC # | GTIN | Pack | Pack Desc. |
|--------------|--------|---------|----------------|------|------------|
| 816746020222 | STMOLE | 1102467 | 10816746020229 | | 12/5 OZ |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 4.25lb | 3.75lb | United States | No | |

| Shipping Information | | | | | | | |
|----------------------|-------|--------|---------|-------|------------|----------------------|--|
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To | |
| 11in | 8in | 5in | 0.25ft3 | 19x10 | 218days | 60°F / 77°F | |





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Nutrition Analysis - By Measure

| Calories | 90 | Total Fat | 6g | Sodium | 540mg |
|------------------------|----|---------------------|--------|----------------|-------|
| Protein | 9 | Trans Fats | 0g | Calcium | 10mg |
| Total Carbohydrates••• | 1g | Saturated Fat | 2g | Iron | 0.3mg |
| Sugars | 0g | Added Sugars | 0g | Potassium | 200mg |
| Dietary Fiber | 0g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | 30mg | | |
| Vitamin A(IU)• | | Vitamin D | 0.4mcg | Thiamin | |
| Vitamin A(RE) | | Vitamin E | | Niacin | |
| Vitamin C | | Folate | | Riboflavin | |
| Magnesium | | Vitamin B-6 | | Vitamin B-1 2• | |
| Monosodium | | Sulphites | _ | Nitrates | |

| O A | Additional Images | | | | | | | |
|-----|-------------------|--|--|--|--|--|--|--|
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