



Beretta

131516 - Antipasto Tray

Authentic, Italian Dry Cured. Never heat cured. Fratelli Beretta remains the longest existing family-owned business in Italian charcuterie tradition, focused on providing quality products, deeply entrenched in tradition while emerging as a leader in innovation.



Nutrition Facts

Servings per Container **6**
Serving size **1.00Z (1oz)**

Amount per serving
Calories 100

	% Daily Value*
Total Fat 4.5g	13%
Saturated Fat 3.5g	18%
Trans Fat	
Cholesterol 25mg	8%
Sodium 450mg	20%
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.

* Benefits

Authentic, Italian Dry Cured. Never heat cured. Fratelli Beretta remains the longest existing family-owned business in Italian charcuterie tradition, focused on providing quality products, deeply entrenched in tradition while emerging as a leader in innovation. 27 production facilities in Italy and abroad that produce more than 225 million pounds of meat per year. Fratelli Beretta entered the US market in 1997 with the acquisition of its first US-based salumi production facility in South Hackensack, New Jersey. In 2007, Fratelli Beretta partnered with Busseto Foods, adding a production facility in Fresno, California. A third US-based production facility was added in 2015 with the completion of a state-of-the-art facility in Mount Olive, New Jersey. This remains the most modern salumi production facility in the US to date. The three US-based production plants measure over 348,000 square feet and can produce over 25 million pounds of product annually. The Mount Olive facility is currently undergoing expansion to further increase production levels.

Ingredients

Pork, Salt and less than 2% of the following: Dextrose, Natural Flavorings, Sodium Ascorbate, Sodium Nitrite, Sodium Nitrate, Lactic Acid Starter Culture

⚠ Allergens

Free From:



Handling Suggestions

Refrigerate

Serving Suggestions

Enjoy with wine and cheese

Prep & Cooking Suggestions

open package and enjoy

📄 Product Specifications

Brand	Manufacturer	Product Category
Beretta	Fratelli Beretta USA Inc	Dry Sausage, Salami, & Pepperoni

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
073541305613	130561	131516	10073541305610		10/6 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.05lb	3.75lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10.69in	9.38in	3.39in	0.2ft3	12x11	111days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	100	Total Fat	4.5g	Sodium	450mg
Protein	8	Trans Fats		Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	3.5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(U)		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

