



Rovagnati
131925 - **Salame Napoli**

Salame Napoli, a mix of two different minces. The lean pork meat is minced and smoked with seasoned wood before encasing. Intense taste. Peppery salami with smoke flavoring. Paired with Parmigiano Reggiano, pizza (as topping), mushrooms, bread and butter and wine.



Nutrition Facts

Servings per Container 54
Serving size 28.0g (28g)

Amount per serving
Calories 110

% Daily Value*	
Total Fat 8g	13%
Saturated Fat 3g	15%
Trans Fat	
Cholesterol 25mg	8%
Sodium 480mg	21%
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 0.56mg	3%
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**

Salame Napoli, a mix of two different minces: lean, brick red coloured meat, and white fat. The lean pork meat is minced and smoked with seasoned wood before encasing. Intense taste. For Rovagnati, "The Original Salami" range uses heavy pigs. Their diet is a specially regulated blend of grains and cereals, thereby ensuring the heavy pigs enjoy a slow daily growth rate and a proper state of health. With the perfectly balanced combination of meat and fat parts, slow curing process controlled daily by our Master Salami Specialist and our blend of spices, this typical Italian Specialty develops its characteristic taste and aroma.

Ingredients

Italian pork meat, Salt, Seasoning (black pepper, lemon and chicory fibers, silicon dioxide), Dextrose, Sugar, Spices, Sodium Ascorbate, Flavor, Ascorbic Acid, Sodium Nitrite, Lactic Acid Starter Culture, Smoke flavoring (potato maltodextrin, smoke flavor), Potassium Nitrate.

Allergens

Free From:

- crustaceans eggs fish milk
 peanuts soy tree nuts wheat

Handling Suggestions

Refrigerated in storage container or plastic bag.

Serving Suggestions

Paired with Parmigiano Reggiano, pizza (as topping), mushrooms, bread and butter and wine.

Prep & Cooking Suggestions

The best way to cut salami is to do it all by hand: with the knife, start cutting the salami perpendicular to its length. Run the blade back and forth, without using too much force. In this way you get the nice regular and smooth slices.

Product Specifications

Brand	Manufacturer	Product Category
Rovagnati	Rovagnati North America	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	U19US	131925	98007141515559		4/3.3 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
14lb	13.2lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
20.27in	12.6in	7.16in	1.06ft3	7x11	200days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	110	Total Fat	8g	Sodium	480mg
Protein	8	Trans Fats		Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	3g	Iron	0.56mg
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	

Additional Images

