

Rovagnati 137570 - Dry Cured Gran Milano Prosciutto Bo

With only three carefully selected ingredients: meat, salt and air. Only from heavyweight pigs for the highest product quality. With minimum 14-month curing which enhances the typically sweet and delicate taste of the product.

Nutrition Facts

	Servings per Container 219 Serving size 30.0g (30g)				
	Amount per serving Calories	80			
	% DailyValue*				
		Total Fat 5g	8%		
		Saturated Fat 2g	9%		
	Trans Fat 0g				
		Cholesterol 20mg	7%		
★ Benefits		Sodium 600mg	25%		
With only five cardial values of investment, upland all, Oth from heav-workt sim for the televal social caulty. With a suffir mark directly toroide	on the park red, With momum 14-month online which infrances the topical wave and defaults sole of the ended. Produced and oursel to Characteria March in Taku	Total Carbohydrate Og	0%		
tempo jany rates and reasons. Scientry cost or in metodos bapar which mains in subsidie for vehre in an encorrigonisati wana. Fono conserving valued a lorgeness term for science in a science of the science of the science of the science of the science of the sc		Dietary Fiber 0g	0%		
Development production process of Provide A Development Annu (allow) The advectory of the advectory the advectory of the advectory of the advectory of the advectory weight process must be advectory. The advectory of the adve		Total Sugars Og			
Ges Million and enclose papelosity represents a possibility and favor from has not black Hyper to binst of white Boars hours, boths, and resummy. The Mallion The Mallion White Ges Million is Board and the approximation of the particle main white the bears may and the Solarian Mallion Board main and the approximation of the solarian and the s		Includes 0g Added Sugar	0%		
Ingredients	Allergens	Protein 8g			
		Vitamin D 0mcg	0%		
Pork, Salt	Free From:	Calcium 0mg	0%		
	() crustaceans () eggs () fish () milk () peanuts () sesame () soy () tree nuts	Iron 0mg	0%		
		Potassium 0mg	0%		
	() wheat	* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. 2 a day is used for general nutrition advice.			

Handling Suggestions

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Serving Suggestions

Sliced thin for sandwich, on top of pizza, charcuterie board, paired with cheeses, avocado, mozzarella, spritz, campari, prosecco, wine

Prep & Cooking Suggestions

After removing the vacuum packaging, dry prosciutto surface from

Surface from the unctuous coating with a paper or a clean towel. Then remove the rind and the fat part s . Be careful not to remove too much of it as fat helps keeping the meat tender and preserves the natural organoleptic characteristics of the product. Use a slicing machine for serving, startic from the "fiocco" (the back of the porl leg).

Product Specifications

Brand				Manufacturer				
Rovagnati				Rovagnati North America				
UPC	MFG #	SPC	2#	GTIN		Pack	Pack Desc.	
	GT4US	137	570 9	800714	1508995	5		1/14.5 LB
Gross Weight Net Weight C		ht Cou	Country of Origin K		Kc	sher Child Nutrition		
14.9 ⁻	1lb	14.33lb		Italy		No		
Shipping Information								
Length	Width	Height	Volume	TIxHI	Shelf L	ife	Stora	ge Temp From/To
16.14in	12.01in	5.04in	0.57ft3	5x4	300da	iys	35°F / 37°F	



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Nutrition Analysis - By Measure

Calories	80	Total Fat	5g	Sodium	600mg
Protein	8	Trans Fats	Og	Calcium	0mg
Total Carbohydrates…	Og	Saturated Fat	2g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	0mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
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



