

#### 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.



# Benefits

ln٤	gr	ed	16	nts	



### Allergens

# Pork, Salt

#### Free From:



( wheat









# **Nutrition Facts**

Servings per Container 219 30.0g (30g) Serving size

#### Amount per serving Colorias

Calories	80
% Dai	ly Value*
Total Fat 5g	8%
Saturated Fat 2g	9%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 600mg	25%
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

## refrigereted

# 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

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

## **Product Specifications**

GT4US

137570

Brand				Manufacturer			
	Rovagnati			Rovagnati North America			
	UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
14.91lb	14.33lb	Italy	No	

98007141508995

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16.14in	12.01in	5.04in	0.57ft3	5x4	300days	35°F / 37°F



1/14.5 LB



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Nutrition Analysis - By Measure

Calories	80	Total Fat	5g	Sodium	600mg
Protein	8	Trans Fats	0g	Calcium	0mg
Total Carbohydrates	0g	Saturated Fat	2g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	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	

0	Additional Images		

