



River Bear American Meats

139138 - Habanero & Orange Salami

Dry cured salami made with antibiotic-free, humanely raised heritage pork, habaneros, and orange zest, a perfect marriage for a Southwest-style kick. Nitrate-free. We use old world techniques to cure our salamis with new-world flavors.



Nutrition Facts

Servings per Container 0
Serving size 1.00Z (1oz)

Amount per serving
Calories 60

% Daily Value*

Total Fat 3.5g	5%
Saturated Fat 1g	5%
Trans Fat	
Cholesterol 20mg	7%
Sodium 350mg	15%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 11mg	61%
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

Dry cured salami made with antibiotic-free, humanely raised heritage pork, habaneros, and orange zest, a perfect marriage for a Southwest-style kick. Nitrate-free. We use old world techniques to cure our salamis with new-world flavors to create River Bear originals.

Ingredients

Pork, Habanero Pepper Paste (Habanero Peppers, Water, Salt, Vinegar), Sea Salt, Less than 2% of Orange Zest, Dextrose, Cultured Celery Powder (Celery Powder, Sea Salt), Lactic Acid Starter Culture, Beef or Pork Casing

Allergens

Free From:



Handling Suggestions

Shelf stable - wrap tightly and refrigerate after opening

Serving Suggestions

Serve on charcuterie boards

Prep & Cooking Suggestions

Remove casing, slice thinly and serve

Product Specifications

Brand	Manufacturer	Product Category
River Bear American Meats	River Bear Meats	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
857188008546	10103	139138	98571880085463		8/5.5 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
3lb	2.75lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
10in	10in	5in	0.29ft3	12x6	274days	60°F / 77°F



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Nutrition Analysis - By Measure

Calories	60	Total Fat	3.5g	Sodium	350mg
Protein	6	Trans Fats		Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	1g	Iron	11mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
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

