



Levoni
1701 - Speck

Similar to prosciutto and produced in the same region in northern Italy, speck is a spicy version that is lightly smoked as the final step in the curing process.



Nutrition Facts

Servings per Container **99**
Serving size **1.00Z (1oz)**

Amount per serving
Calories 50

	% Daily Value*
Total Fat 6g	9%
Saturated Fat 2g	10%
Trans Fat	
Cholesterol 30mg	10%
Sodium 360mg	16%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 9g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.3mg	2%
Potassium 220mg	5%

* 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

This smoked dry-cured ham, aged for 4 months and produced in small batches with artisanal care, is made by Levoni solely using our proprietary and exclusive recipe, using a natural smoking process with the finest wood. Only natural flavors are used to season this flavorful meat with aromatic herbs and a variety of spices. This is a must-have in every charcuterie board, to be paired with Italian hard cheese, dry fruits and jams.

Ingredients

pork meat, sea salt, spices, sugar, sodium nitrite, garlic, sodium ascorbate, potassium nitrate.

⚠ Allergens

Free From:



Handling Suggestions

33-40 degrees

Serving Suggestions

Slice it thin and serve it on a charcuterie platter or cube and use it as an ingredient in pasta sauces

Prep & Cooking Suggestions

Slice it thin and serve it on a charcuterie platter or cube and use it as an ingredient in pasta sauces

📄 Product Specifications

Brand	Manufacturer	Product Category
Levoni	Levoni America Corp	Grocery

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
813553021701	1170	1701	98004767001701		2/6.2 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
13lb	11.65lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15.4in	12.6in	5.9in	0.66ft3	12x9	78days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	50	Total Fat	6g	Sodium	360mg
Protein	9	Trans Fats		Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	2g	Iron	0.3mg
Sugars	0g	Added Sugars	0g	Potassium	220mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
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

