

#### Rovagnati

#### 199617 - Salame Ventricina



With our 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. Typical of the Italian tradition with a strong and intense taste conferred by spices like garlic and chili pepper."



#### \* Benefits

The finest quality salami range produced by Rovagnati. With our 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. Italian tradition, enjoyed in the US.

Salame Ventricina: typical of the Italian tradition with a strong and intense taste conferred by spices like garlic and chili pepper.

### Ingredients

#### "Pork meat, Salt, Seasonings (paprika, lemon and chicory fibers, black pepper), Spices, Dextrose, Sugar, Sodium Ascorbate, Ascorbic Acid, Sodium Nitrite, Lactic Acid Starter Culture, Potassium Nitrate, Smoke flavoring (potato maltodextrin, smoke

#### Allergens

#### Free From:









# **Nutrition Facts**

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

# Amount per serving Calories

### 100

Oalones	100
% Da	ily Value*
Total Fat 8g	12%
Saturated Fat 3g	15%
<i>Trans</i> Fat	
Cholesterol 25mg	8%
Sodium 410mg	18%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
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

### keep it refrigerated

flavor)."

# Serving Suggestions

Costa dAmalfi Red Wine Ale beer Pizza (salami as topping) Barbera dellOltrep Pavese Red Wine Broccoli Mayonnaise

# Prep & Cooking Suggestions

Remove outer casing before slicing. Slicing can be performed by hand or with slicer

# **Product Specifications**

Brand	Manufacturer	Product Category
Rovagnati	Rovagnati North America	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	UG4US	199617	98007141518192		4/3.3 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
13.91lb	13.23lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.75in	10.63in	5.47in	0.53ft3	10x11	195days	35°F / 37°F





### Rovagnati

# 199617 - Salame Ventricina



With our 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. Typical of the Italian tradition with a strong and intense taste conferred by spices like garlic and chili pepper."

# Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	410mg
Protein	7	Trans Fats		Calcium	0mg
Total Carbohydrates	0g	Saturated Fat	3g	Iron	0mg
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	

0	Additional Images					

