

Principe

199772 - Prosciutto Di San Daniele Secolo



Prosciutto di San Daniele can only be made in the small town of San Daniele del Friuli, close to the city of Udine. It requires only 3 ingredients: the hind legs of carefully selected and raised pigs, sea salt and clean sea breezes.



* Benefits

Prosciutto di San Daniele can only be made in the small town of San Daniele del Friuli, close to the city of Udine. The unique combination of strong, cold alpine winds and warm marine breezes from the Adriatic Sea, create the incredible micro-climate for air drying and aging the famous Prosciutto di San Daniele: low humidity, excellent ventilation and cool breezes. Due to its small size and geography, very limited production is available worldwide. It requires only 3 ingredients: the hind legs of carefully selected and raised pigs, sea salt and clean sea breezes.

Ingredients	▲ Allergens
Italian pork leg, sea salt	Free From: Grustaceans Gr

Nutrition Facts

Servings per Container 120 Serving size 2.00Z (20z)

Amount per serving Calories

120

% Dai	ily Value*
Total Fat 7g	11%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 1340mg	56%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 14g	_
Vitamin D 0mcg	0%
Calcium 0.2mg	2%
Iron 1mg	6%
Potassium 0mg	0%

* T	The % Daily Value (DV) tells you how much a nutrient in
а	a serving of food contributes to a daily diet. 2,000 calories
а	a day is used for general nutrition advice.

Manufacturer

Handling Suggestions

Keep refrigerated

Serving Suggestions

Serve grilled grilled vegetables, wrap a puff pastry

Prep & Cooking Suggestions

Remove from refrigerated and it is ready to serve.



Product Specifications

Brand

Principe			Principe Foods USA Inc			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	515252-170	199772	98009450453133		1/15 LB	

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
15.5lb	15lb	Italy	No	

Shipping Information							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	16.93in	11.82in	6.3in	0.73ft3	14x7	237days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	120	Total Fat	7g	Sodium	1340mg
Protein	14	Trans Fats	0g	Calcium	0.2mg
Total Carbohydrates	0g	Saturated Fat	2g	Iron	1mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	35mg		
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		

