



Brooklyn Cured

# 212108 - Smoked Coppa With Tasso Spice



Brooklyn Cured's Smoked Coppa marries Emilia-Romagna and the Big Easy. Pork collar is the cut of meat classically used for Italian-style coppa as well as Cajun-style smoked tasso ham, so we decided to combine the two. We cure the pork with tasso ham spices before we smoke and hang it for one month.



## Nutrition Facts

Servings per Container 20  
Serving size 28grams (1oz)

Amount per serving  
**Calories 60**

% Daily Value\*

Total Fat	3g	4%
Saturated Fat	1g	5%
Trans Fat		
Cholesterol	25mg	8%
Sodium	390mg	17%
Total Carbohydrate	0g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes Added Sugar	0g	0%
Protein	8g	
Vitamin D	0mcg	0%
Calcium	26mg	2%
Iron	0mg	0%
Potassium	94mg	2%

\* 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

Brooklyn Cured's Smoked Coppa marries Emilia-Romagna and the Big Easy. Pork collar is the cut of meat classically used for Italian-style coppa as well as Cajun-style smoked tasso ham, so we decided to combine the two. We cure the pork with tasso ham spices before we smoke and hang it for one month. Slice it thinly as you would any salumi, and serve with robust cheeses, pickled vegetables and green olives. No Antibiotics, No Nitrates, Pasture Raised. Great on charcuterie boards, sandwiches, and pasta dishes.

### Ingredients

Pork, salt, spices, cane sugar, celery powder

### Allergens

#### Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- soy
- tree nuts
- wheat

### Handling Suggestions

After opening, wrap tightly in plastic and store for 14-21 days.

### Serving Suggestions

Slice thinly and serve on sandwiches and charcuterie boards

### Prep & Cooking Suggestions

Slice thinly and serve on sandwiches and charcuterie boards

### Product Specifications

Brand	Manufacturer	Product Category
Brooklyn Cured	Brooklyn Cured	Processed Meat

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	BKC208	212108	90850003685161		8/1.5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
12.2lb	12lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13in	7.5in	6in	0.34ft3	15x7	180days	35°F / 37°F



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## Nutrition Analysis - By Measure

Calories	60	Total Fat	3g	Sodium	390mg
Protein	8	Trans Fats		Calcium	26mg
Total Carbohydrates...	0g	Saturated Fat	1g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	94mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(U)		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	

### Additional Images

