

Columbus 2813 - Calabrese Chub

Inspired by a recipe from the Calabria region of Italy, we make our Calabrese from whole cuts of hand-trimmed pork and add crushed red pepper and red bell peppers to give this air-dried southern Italian favorite a ruby red color and spicy finish. Varieties slow aged at least 21 days



| COLIMBUS | | Nutrition FactsServings per Container8Serving size1.00Z (1oz) | | | |
|--|--|--|-----------|--|--|
| CALAB | Amount per serving Calories 90 | | | | |
| SALA see with data | MLE. | % Dai | ly Value* | | |
| and the second s | as of Lines | Total Fat 6g | 9% | | |
| HING | Saturated Fat 2g | 10% | | | |
| | Trans Fat | | | | |
| | Cholesterol 25mg | 8% | | | |
| ≭ Benefits | Sodium 460mg | 20% | | | |
| - | | Total Carbohydrate Og | 0% | | |
| CALBRESE SALAME COLUMBUS Calabrese Salame is an inspired recipe from the Calabria pork and seasoned with crushed red pepper and red bell peppers to | | Dietary Fiber 0g | 0% | | |
| Slow aged for exceptional flavor using recipes perfected for over 100 | | Total Sugars 1g | | | |
| Pair it with manchego, pepper jack or mahon. Also pairs well with pe crisp wheat beer, or stout. | Includes 0g Added Sugar | 0% | | | |
| Ingredients | Allergens | Protein 6g | | | |
| | | Vitamin D 0mcg | 0% | | |
| Ingredients: Pork, Salt, Contains 2% or | Contains: | Calcium 0mg | 0% | | |
| Less of Nonfat Dry Milk, Sugar, Corn Syrup Solids, Paprika, Red Chili Pepper, Wine, Spices, Garlic Powder, Lactic Acid Starter Culture. Sodium | (Î) milk | Iron 0mg | 0% | | |
| | Free From: | Potassium 0mg | 0% | | |
| Nitrite, Sodium Nitrate. Contains: Milk. PRODUCT CLAIMS GLUTEN FREE | (Solution) crustaceans (Construction) eggs (Construction) fish (Solution) peanuts (Solution) soy (Construction) tree nuts (Solution) wheat | * The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. 2 a day is used for general nutrition advice. | | | |

Handling Suggestions

Keep Refrigerated

Serving Suggestions

Not only perfect for charcuterie, use as an ingredient in sandwiches, snack cups and pizzas that will surely not disappoint.

Prep & Cooking Suggestions

Pair it with manchego, pepper jack or mahon. Also pairs well with peppadew or sweety drop peppers. Enjoy while sipping on Barolo, crisp wheat beer, or stout.

Product Specifications

| В | rand | | ٨ | Manufacturer | | Product Category | | | | |
|----------------------|--------|---------|----------------------------|--------------|----------|------------------|----------------------|-----------------------|----------------|-------------|
| Col | umbus | | Columbus Mfg Inc | | Sausage | | | age | | |
| UP | C | MFG # | S | PC # | | GTIN | | Pack Pack D | | Pack Desc. |
| 073007 | 001813 | 83821 | 2 | 2813 | 0007 | 300700 | 1813 | 3 12 | | 12/8 OZ |
| Gross W | /eight | Net Wei | t Weight Country of Origin | | Origin | Ко | osher Child Nutritio | | nild Nutrition | |
| 6.75 | lb | 6lb | | U | nited St | ates | [| No | | |
| Shipping Information | | | | | | | | | | |
| Length | Width | Height | Vol | ume | TIxHI | Shelf L | ife | e Storage Temp From/T | | emp From/To |
| 12.63in | 9.13in | 5.5in | 0.3 | 7ft3 | 15x6 | 30day | /s 35°F / 37°F | | | |





Columbus 2813 - Calabrese Chub

Inspired by a recipe from the Calabria region of Italy, we make our Calabrese from whole cuts of hand-trimmed pork and add crushed red pepper and red bell peppers to give this air-dried southern Italian favorite a ruby red color and spicy finish. Varieties slow aged at least 21 days



Nutrition Analysis - By Measure

| Calories | 90 | Total Fat | 6g | Sodium | 460mg |
|----------------------|----|---------------------|------|----------------|-------|
| Protein | 6 | Trans Fats | | Calcium | 0mg |
| Total Carbohydrates… | Og | Saturated Fat | 2g | Iron | 0mg |
| Sugars | 1g | Added Sugars | Og | Potassium | 0mg |
| Dietary Fiber | Og | 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 | |

Additional Images



powered by

Syndigo