

## 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 <b>Calories 90</b>				
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%			
<b>≭</b> 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			





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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



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