



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 Facts

Servings per Container 8  
Serving size 1.00Z (1oz)

Amount per serving  
**Calories 90**

	% Daily Value*
<b>Total Fat</b> 6g	<b>9%</b>
Saturated Fat 2g	<b>10%</b>
Trans Fat	
<b>Cholesterol</b> 25mg	<b>8%</b>
<b>Sodium</b> 460mg	<b>20%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 1g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 6g	
Vitamin D 0mcg	<b>0%</b>
Calcium 0mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium 0mg	<b>0%</b>

\* 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

**CALBRESE SALAME**  
COLUMBUS Calabrese Salame is an inspired recipe from the Calabria Region of Italy where it is made from whole cuts of hand trimmed pork and seasoned with crushed red pepper and red bell peppers to give it a ruby red color and spicy finish.

Slow aged for exceptional flavor using recipes perfected for over 100 years.

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

### Ingredients

Ingredients: Pork, Salt, Contains 2% or Less of Nonfat Dry Milk, Sugar, Corn Syrup Solids, Paprika, Red Chili Pepper, Wine, Spices, Garlic Powder, Lactic Acid Starter Culture, Sodium Nitrite, Sodium Nitrate. Contains: Milk.

#### PRODUCT CLAIMS

GLUTEN FREE

MADE IN USA

NO ARTIFICIAL COLORS OR FLAVORS

### Allergens

#### Contains:



#### Free From:



### 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 sweetie drop peppers. Enjoy while sipping on Barolo, crisp wheat beer, or stout.

### Product Specifications

Brand	Manufacturer	Product Category
Columbus	Columbus Mfg Inc	Sausage

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
073007001813	83821	2813	00073007001813		12/8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.75lb	6lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.63in	9.13in	5.5in	0.37ft3	15x6	30days	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...	0g	Saturated Fat	2g	Iron	0mg
Sugars	1g	Added Sugars	0g	Potassium	0mg
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

