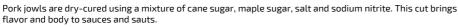


Niman Ranch

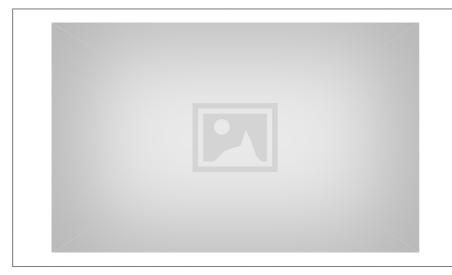
33864 - **Guanciale**



Artisan crafted using old-world technique and family tradition

Never heat treated





* Benefits

Pork jowls are dry-cured using a mixture of cane sugar, maple sugar, salt and sodium nitrite. This cut brings flavor and body to sauces and sauts. Artisan crafted using old-world technique and family tradition Never heat tread of the control of t

All our animals are raised outdoors or in deeply bedded pens. We lead the industry in sustainable and humane agricultural practices. Our animals are never given antibiotics or added hormones EVER and are only fed a high-quality, 100% vegetarian diet.

Ingredients

Allergens

INGREDIENTS: Pork jowls cured with: salt, cane and maple sugars, sodium nitrate, sodium nitrite, and dextrose. Seasoned with: sea salt, black pepper, cracked coriander, rosemary twigs, and one whole bay leaf.

Free From:









peanuts soy (ii) tree nuts (g) wheat

Nutrition Facts

Servings per Container 2.00Z (2oz) Serving size

Amount per serving

Calories	360
% Da	ily Value*
Total Fat 38g	56%
Saturated Fat 14g	70%
<i>Trans</i> Fat	
Cholesterol 50mg	17%
Sodium 590mg	25%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	%
Protein 0g	_
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	2%
Potassium 0mg	0%

* 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.

Handling Suggestions

Product Specifications

refrigerate

Serving Suggestions

cooking ingredient in sautes and sauces

Prep & Cooking Suggestions

cook thoroughly

Brand	Manufacturer
Niman Ranch	Niman Ranch

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	352400-51	33864	90648649090025		5/1.7 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
9.4lb	8.3lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16.75in	10.63in	5.25in	0.54ft3	9x11	30days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	360	Total Fat	38g	Sodium	590mg
Protein	0	Trans Fats		Calcium	0mg
Total Carbohydrates	0g	Saturated Fat	14g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	50mg		
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		

