



Maestri Ditalia

33951 - Guanciale Chub

Specialty deli meat characterized by its tenderness and very special flavor. Maestri Guanciale is made from first choice pork jowl, then salted, flavored and slow-cured for approximately 3 months. Frequently used as an ingredient for Italian pastas dishes, like Carbonara and Amatriciana.



Nutrition Facts

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

Amount per serving
Calories 170

% Daily Value*

Total Fat 18g	23%
Saturated Fat 6g	30%
Trans Fat	
Cholesterol 25mg	8%
Sodium 340mg	15%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 3.43g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
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.

* Benefits

Authentic Italian Guanciale is a specialty deli meat from the Umbria and Lazio regions, characterized by its tenderness and very special flavor. Guanciale originates from the Italian word "guancia" meaning cheek. Maestri Guanciale is made from first choice pork jowl, then salted, flavored and slow-cured for approximately 3 months. Guanciale is frequently used as an ingredient for Italian pastas dishes, like Carbonara and Amatriciana. It is a gourmet substitute to pancetta. Cut very thin it will just about melt over vegetables and casseroles for a unique mouth-watering taste

Ingredients

Pork meat, salt, spices (black pepper), dextrose, sodium ascorbate, potassium nitrate, sodium nitrite.

Allergens

Free From:

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

Handling Suggestions

Refrigerated

Serving Suggestions

8, ready to eat, dice and cook for pasta

Prep & Cooking Suggestions

dice and cook without oil

Product Specifications

Brand	Manufacturer	Product Category
Maestri Ditalia	Maestri D Italia Inc	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
856726007638	SL0007	33951	00856726007638		12/8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.1lb	6lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.58in	10.23in	5.31in	0.43ft3	16x12	90days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	170	Total Fat	18g	Sodium	340mg
Protein	3.43	Trans Fats		Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	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-12	
Monosodium		Sulphites		Nitrates	

Additional Images

