



Brooklyn Cured
34901 - Pastrami Uncured

Brooklyn Cured's pastrami is brined with honey, brown sugar, and garlic, and then coat it with a classic spice mix of coriander, black pepper, and mustard seeds. We smoke the pastrami gently for 4 hours until its just tender.



Nutrition Facts

Servings per Container 32
Serving size 84grams (3oz)

Amount per serving
Calories 130

	% Daily Value*
Total Fat 4g	5%
Saturated Fat 1.5g	8%
Trans Fat	
Cholesterol 50mg	17%
Sodium 850mg	37%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Total Sugars 3g	
Includes 0g Added Sugar	0%
Protein 19g	
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 1.8mg	10%
Potassium 94mg	2%

* 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

Brooklyn Cured's pastrami is brined with honey, brown sugar, and garlic, and then coat it with a classic spice mix of coriander, black pepper, and mustard seeds. We smoke the pastrami gently for 4 hours until its just tender. Its great for slicing thin and serving as a cold or hot sandwich. This is a true authentic New York Style deli meat made with sustainably raised meat and no preservatives.

Ingredients

Beef, Water, Salt, Spices, Black Pepper, Sugar, Celery Powder, Brown Sugar, Honey

⚠ Allergens

Free From:

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

Handling Suggestions

Keep Refrigerated

Serving Suggestions

Slice and serve on a sandwich

Prep & Cooking Suggestions

Slice and serve

📄 Product Specifications

Brand	Manufacturer	Product Category
Brooklyn Cured	Brooklyn Cured	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	BKC201	34901	90850003685116		4/6 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
27lb	26lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
14.5in	12in	7.5in	0.76ft3	10x8	40days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	130	Total Fat	4g	Sodium	850mg
Protein	19	Trans Fats		Calcium	26mg
Total Carbohydrates...	4g	Saturated Fat	1.5g	Iron	1.8mg
Sugars	3g	Added Sugars	0g	Potassium	94mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	50mg		
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

