



La Quercia

35878 - Black Pepper & Cherry Jambon Americ

Each leg is from the highest quality Heritage Berkshire breed pork. Its rubbed with sea salt, hung, dried and cured in a closely monitored aging room.



Each Jambon is hand-rubbed in sweet and spicy ingredients, vacuum sealed and aged longer for depth of flavor development.



Nutrition Facts

Servings per Container 4
Serving size 1.00Z (1oz)

Amount per serving
Calories 70

	% Daily Value*
Total Fat 3g	5%
Saturated Fat 1g	5%
Trans Fat	
Cholesterol 10mg	3%
Sodium 570mg	25%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 9g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.4mg	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.

* Benefits

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Flavors and ingredients have been carefully selected to highlight the delicacy of the Jambon.

Ingredients

Pork, sea salt and cherry flavor.

⚠ Allergens

Free From:



Handling Suggestions

Keep Refrigerated

Serving Suggestions

a classic addition to a charcuterie board or deli sandwich.

Prep & Cooking Suggestions

Open and Enjoy

📄 Product Specifications

Brand	Manufacturer	Product Category
La Quercia	La Quercia LLC	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
824843120646	JBS4EMR	35878	0000824843120646		12/4 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4lb	3lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
11in	6.5in	5.25in	0.22ft3	24x10	195days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	70	Total Fat	3g	Sodium	570mg
Protein	9	Trans Fats		Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	1g	Iron	0.4mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	10mg		
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

