

Maestri Ditalia 36620 - **Speck Alto Adige Half**

Italian Speck is a smoked and dry-cured ham prosciutto produced in the region of South Tyrol, it is made from the hindquarters of Italian hogs, and the curing method combines air curing with smoking, giving it a lightly smoked and intense cured flavor.



		Nutrition Fa	utrition Facts		
	Servings per Container 88 Serving size 1.00Z (1oz)				
	Amount per serving Calories	80			
	% Daily Value*				
		Total Fat 6g			
	Saturated Fat 2.5g	13%			
	Trans Fat				
		Cholesterol 25mg	8%		
★ Benefits		Sodium 340mg	15%		
		Total Carbohydrate Og	0%		
Italian Speck is a smoked and dry-cured ham prosciutto p eaten with bread and wine. Italian Speck ham is made fro combines air curing with smoking, giving it a lightly smoke	Dietary Fiber Og	0%			
The crust is also seasoned with a variety of spices like pep flavor. Serve Speck prosciutto in thin or thick slices, but al cook delicious dishes like spaghetti, dumplings, risotto, ar	Total Sugars 0g				
cook delicious dishes like spagnetti, dumplings, risotto, al	iu even pizzas.	Includes 0g Added Sugar	0%		
Ingredients	Allergens	Protein 8g			
		Vitamin D 0mcg	0%		
Pork, salt, dextrose, spices,	Free From:	Calcium 0mg	0%		
flavors, sodium ascorbate, sodium nitrite, rosemary.	🐑 crustaceans 🔘 eggs 🔊 fish 🕧 milk	Iron 0mg	0%		
	Speanuts 🛞 soy 💮 tree nuts 🋞 wheat	Potassium 0mg	0%		
		* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. 2 a day is used for general nutrition advice.			

Handling Suggestions

Keep Refrigerated

Serving Suggestions

Serve Speck prosciutto in thin or thick slices, but also use the wonderful baconlike properties of Speck Alto Adige to cook delicious dishes like spaghetti, dumplings, risotto, and even pizzas.

Prep & Cooking Suggestions

Serve Speck prosciutto in thin or thick slices, but also use the wonderful bacon-like properties of Speck Alto Adige to cook delicious dishes like spaghetti, dumplings, risotto, and even pizzas.

Product Specifications

Brand			Manufacturer				Product Category		
Maestri Ditalia		ia	Maestri D Italia Inc						
UPC	C MFG #		PC #	GTIN			Pack	Pack Desc.	
	SP0002		6620	98003013029087		7		2/5.5 LB	
Gross Weight Net W		Net We	eight Country of Origin		Ko	sher	Child Nutrition		
12lb 11		11lb)	Italy			No		
Shipping Information									
Length	Width	Heigh	t Volu	ume	TIxHI	Shelf I	ife	fe Storage Temp From/To	
11.29in	15.23in	4.13ir	ם 0.4 ^י	1ft3	8x15	180da	ays	/s 35°F / 37°F	





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Nutrition Analysis - By Measure

Calories	80	Total Fat	6g	Sodium	340mg
Protein	8	Trans Fats		Calcium	0mg
Total Carbohydrates…	Og	Saturated Fat	2.5g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	0mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
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	

Additional Images

