



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 Facts

Servings per Container 88  
Serving size 1.00Z (1oz)

Amount per serving  
**Calories 80**

% Daily Value\*

|                      |       |     |
|----------------------|-------|-----|
| Total Fat            | 6g    | 8%  |
| Saturated Fat        | 2.5g  | 13% |
| Trans Fat            |       |     |
| Cholesterol          | 25mg  | 8%  |
| Sodium               | 340mg | 15% |
| Total Carbohydrate   | 0g    | 0%  |
| Dietary Fiber        | 0g    | 0%  |
| Total Sugars         | 0g    |     |
| Includes Added Sugar | 0g    | 0%  |
| Protein              | 8g    |     |
| 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

Italian Speck is a smoked and dry-cured ham prosciutto produced in the region of South Tyrol, where it is traditionally eaten with bread and wine. Italian Speck ham 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, a process that lasts about 22 weeks. The crust is also seasoned with a variety of spices like pepper and juniper berries, giving Speck Alto Adige an unmistakable flavor. 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.

### Ingredients

Pork, salt, dextrose, spices, flavors, sodium ascorbate, sodium nitrite, rosemary.

### Allergens

#### Free From:



### Handling Suggestions

Keep Refrigerated

### Serving 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.

### 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 | Maestri D Italia Inc |                  |

| UPC | MFG #  | SPC # | GTIN           | Pack | Pack Desc. |
|-----|--------|-------|----------------|------|------------|
|     | SP0002 | 36620 | 98003013029087 |      | 2/5.5 LB   |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 12lb         | 11lb       | Italy             | No     |                 |

| Shipping Information |         |        |         |       |            |                      |
|----------------------|---------|--------|---------|-------|------------|----------------------|
| Length               | Width   | Height | Volume  | TlxHI | Shelf Life | Storage Temp From/To |
| 11.29in              | 15.23in | 4.13in | 0.41ft3 | 8x15  | 180days    | 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... | 0g | Saturated Fat       | 2.5g | 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-1 2 |       |
| Monosodium             |    | Sulphites           |      | Nitrates      |       |

#### Additional Images

