

Salumi Chicago

36653 - Tartufo Salami Chub



5.3

60

5%

5%

10%

10%

0%

0%

0%

0%

0%

2%

0%

1.00Z (1oz)

% Daily Value*

Nutrition Facts

Servings per Container

Serving size

Total Fat 4g

Trans Fat Cholesterol 30mg

Sodium 225mg

Dietary Fiber 0g

Vitamin D 0mcg

Potassium 0mg

Calcium 0mg

Iron 0.36mg

Protein 6g

Amount per serving **Calories**

Saturated Fat 1g

Total Carbohydrate 0g

Includes 0g Added Sugar

Total Sugars 0g

Salami made with fresh truffles from Norcia and hand toasted then ground Telicherry black peppercorns. Free to Roam Heritage breed pork raised without the use of Antibiotics



* Benefits

All natural salami made with real ingredients like Fresh Truffles from Norcia, toasted Telicherry black peppers and Free to Roam certified Berkshire and Duroc breed pork. Trapani Sicilian Sea Salt assists in the curing process along with celery powder. Handmade according to the traditions of Emilia Romagna, Italy. No sugar added ever. Our Tartufos salami slowly ferments for at least 2 days, then ages for a month afterwards. It is then hand packed directly from our drying room, on site, to assure it is being packaged in it's peak aging period. We use the more fresh truffles than any other producer currently on the market, with 3.4 grams of truffles per salami.

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A Allergens

Pork, Wine , Sea Salt, Black Pepper, celery powder, black truffles, Lactic Acid Starter Culture

Free From:











* 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.

Handling Suggestions

May be left on the counter for up to a week, if the casing has not been completely peeled off, or stored in the refrigerator wrapped in plastic. Only remove the casing up to the amount being served.

Serving Suggestions

Slice for a snack, charcuterie board, sandwich or pizza. Pairs great with wine, and cheeses. Enjoy this salami by peeling the casing and slicing it about a quarter inch thick.

Prep & Cooking Suggestions

Peel casing as much as you will be consuming, slice at a 45 degree angle and at a quarter inch thick.

Product Specifications

Brand	Manufacturer	Product Category
Salumi Chicago	Salumi Chicago Inc.	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
860002761893	Tar5.3	36653	00860002761893		9/5.3 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
3.25lb	2.98lb	United States	No	

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
7in	5.25in	9in	0.19ft3	40x4	176days	35°F / 37°F	





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Nutrition Analysis - By Measure

Calories	60	Total Fat	4g	Sodium	225mg
Protein	6	Trans Fats		Calcium	0mg
Total Carbohydrates•••	0g	Saturated Fat	1g	Iron	0.36mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
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	

0	Additional Images		

