



Brooklyn Cured  
39873 - Bourbon & Sour Cherries Uncured Sal

Brooklyn Cured's Pork Salami with Bourbon and Sour Cherrie sis inspired a classic Manhattan cocktail with bourbon and a maraschino cherry garnish. Recommended Pairings: Soft creamy cheeses (like Brie, Camembert, goat cheese), walnuts and almonds, berry jams, multigrain crackers



Nutrition Facts

Servings per Container	5
Serving size	1.00Z (1oz)
Amount per serving	
Calories	80
% Daily Value*	
Total Fat 5g	6%
Saturated Fat 2g	10%
Trans Fat	
Cholesterol 25mg	8%
Sodium 370mg	16%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 0mg	0%
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 Pork Salami with Bourbon and Sour Cherrie sis inspired a classic Manhattan cocktail with bourbon and a maraschino cherry garnish. Bourbon's sweet smoky flavors are a great compliment to pork, and the cherries add complexity with their tart and fruity notes. Recommended Pairings: Soft creamy cheeses (like Brie, Camembert, goat cheese), walnuts and almonds, berry jams, multigrain crackers; To Serve: Peel and remove casing before slicing salami. Wrap unused portion in plastic, and store in refrigerator for up to 3 weeks.

Ingredients

Pork, salt, sour cherries, bourbon, dextrose, celery powder, black pepper, spices, garlic, lactic acid starter culture

Allergens

Free From:

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

Handling Suggestions

To Serve: Peel and remove casing before slicing salami. Wrap unused portion in plastic, and store in refrigerator for up to 3 weeks.

Serving Suggestions

Recommended Pairings: Soft creamy cheeses (like Brie, Camembert, goat cheese), walnuts and almonds, berry jams, multigrain crackers; To Serve: Peel and remove casing before slicing salami.

Prep & Cooking Suggestions

To Serve: Peel and remove casing before slicing salami. Wrap unused portion in plastic, and store in refrigerator for up to 3 weeks.

Product Specifications

Brand		Manufacturer		Product Category		
Brooklyn Cured		Brooklyn Cured				
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
748528767479	BKC216	39873	00850003685519		12/5 OZ	
Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition		
3.8lb	3.75lb	United States	No			
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
6.18in	6.75in	6.5in	0.16ft3	40x9	200days	35°F / 37°F





Brooklyn Cured

39873 - Bourbon & Sour Cherries Uncured Sal

Brooklyn Cured's Pork Salami with Bourbon and Sour Cherrie sis inspired a classic Manhattan cocktail with bourbon and a maraschino cherry garnish. Recommended Pairings: Soft creamy cheeses (like Brie, Camembert, goat cheese), walnuts and almonds, berry jams, multigrain crackers



Nutrition Analysis - By Measure

Calories	80	Total Fat	5g	Sodium	370mg
Protein	7	Trans Fats		Calcium	26mg
Total Carbohydrates...	0g	Saturated Fat	2g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	94mg
Dietary Fiber	0g	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-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

