

Brooklyn Cured

39873 - Bourbon & Sour Cherries Uncured Sal



1.00Z (1oz)

% Daily Value*

80

10%

8%

16%

0%

0%

0%

0%

2%

0%

2%

Nutrition Facts

Servings per Container

Serving size

Total Fat 5g

Trans Fat Cholesterol 25mg

Sodium 370mg

Dietary Fiber 0g

Vitamin D 0mcg

Calcium 26mg

Iron 0mg

Protein 7g

Amount per serving **Calories**

Saturated Fat 2g

Total Carbohydrate 0g

Total Sugars 0g

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



* 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

A Allergens

Pork, salt, sour cherries, bourbon, dextrose, celery powder, black pepper, spices,









Potassium 94mg * The % Daily Value (DV) tells you how much a nutrient in

a day is used for general nutrition advice.

a serving of food contributes to a daily diet. 2,000 calories

Includes 0g Added Sugar

Free From: (Sp) crustaceans (O) eggs (Sp) fish (P) milk peanuts soy tree nuts wheat garlic, lactic acid starter culture



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	TIxHI	Shelf Life	Storage Temp From/To	
6.18in	6.75in	6.5in	0.16ft3	40x9	200days	35°F / 37°F	





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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-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



