



Brooklyn Cured

# 39875 - Belgian Ale & Lemon Zest Uncured Sa

Brooklyn Cured's Pork Salami with Belgian Ale and Lemon Zest will transport you to the great beer gardens of Belgium and Germany, where ales are garnished with lemon wedges. Recommended Pairings: Firm nutty cheeses (like parmesan, Gouda, Swiss), pickles and cornichons, pretzels, whole-grain mustard



## 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 Added Sugar	0g	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 Belgian Ale and Lemon Zest will transport you to the great beer gardens of Belgium and Germany, where ales are garnished with lemon wedges. We use a citrus-forward Belgian ale to give this salami a deep malty flavor. Lemon zest and a hint of ginger add brightness to this new American classic. Recommended Pairings: Firm nutty cheeses (like parmesan, Gouda, Swiss), pickles and cornichons, pretzels, whole-grain mustard; To Serve: Peel and remove casing before slicing salami.

### Ingredients

Pork, salt, beer, dextrose, celery powder, lemon zest, black pepper, spices, garlic, lactic acid starter culture

### Allergens

#### Contains:



#### Free From:



### 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: Firm nutty cheeses (like parmesan, Gouda, Swiss), pickles and cornichons, pretzels, whole-grain mustard; To Serve: Peel and remove casing before slicing salami. Wrap unused portion in plastic, and store in refrigerator for up to 3 weeks.

### Prep & Cooking Suggestions

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### Product Specifications

Brand	Manufacturer	Product Category
Brooklyn Cured	Brooklyn Cured	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
748528767486	BKC217	39875	00850003685526		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



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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(U)		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

