



Brooklyn Cured

39877 - Mezcal & Lime Uncured Salami Chub

Brooklyn Cured's Pork Salami with Mezcal and Lime has won national awards for good reason. The flavor profile is smoky with lime, coriander (cilantro), and garlic. Recommended Pairings: Semi-firm cheeses (like Manchego, Asiago), pickled carrots and beets, green olives, corn tortilla chips



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 Mezcal and Lime has won national awards for good reason. Mezcal's recent rise in popularity is understandable; it's like tequila's smoky cousin. The smoke and depth of this spirit makes for a delicious salami that will impress your friends and family. The flavor profile is a perfect fit with pork: smoke, lime, coriander (cilantro), and garlic. Recommended Pairings: Semi-firm cheeses (like Manchego, Asiago), pickled carrots and beets, green olives, corn tortilla chips

Ingredients

Pork, salt, mezcal, dextrose, celery powder, black pepper, crystallized lime (citric acid, lime oil, lime juice), 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: Semi-firm cheeses (like Manchego, Asiago), pickled carrots and beets, green olives, corn tortilla chips

Prep & Cooking Suggestions

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📝 Product Specifications

Brand		Manufacturer		Product Category		
Brooklyn Cured		Brooklyn Cured				
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
748528767509	BKC219	39877	00850003685540		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(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

