



Brooklyn Cured

# 39879 - Lamb Za'atar

Brooklyn Cured's Lamb Salami with Za'atar is inspired by our love of Mediterranean food. Za'atar is a seasoning blend of herbs and spices that delicious with lamb. Recommended Pairings: Feta cheese, Provolone, Drunken Goat Cheese, black olives, roasted red peppers, stuffed grape leaves, red wine



## Nutrition Facts

Servings per Container 5  
Serving size 1.00Z (1oz)

Amount per serving  
**Calories 80**

% Daily Value\*

<b>Total Fat</b> 5g	<b>6%</b>
Saturated Fat 2g	<b>10%</b>
Trans Fat	
<b>Cholesterol</b> 25mg	<b>8%</b>
<b>Sodium</b> 370mg	<b>16%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 7g	
Vitamin D 0mcg	<b>0%</b>
Calcium 26mg	<b>2%</b>
Iron 0mg	<b>0%</b>
Potassium 94mg	<b>2%</b>

\* 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 Lamb Salami with Za'atar is inspired by our love of Mediterranean food. Za'atar is a seasoning blend of herbs and spices that compliments lamb, and it's delicious in salami. We add a bit of cane cola for a hint of sweetness to balance all the flavors. Recommended Pairings: Feta cheese, Provolone, Drunken Goat Cheese, black olives, roasted red peppers, peppadews, stuffed grape leaves, sun-dried tomatoes, red wine

### Ingredients

Lamb, pork, salt, cane cola (carbonated water, cane sugar, natural flavors, caramel color, phosphoric acid, caffeine), dextrose, celery powder, black pepper, spices, garlic, sesame seeds, lactic acid starter culture

### ⚠ Allergens

#### 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: Feta cheese, Provolone, Drunken Goat Cheese, black olives, roasted red peppers, peppadews, stuffed grape leaves, sundried tomatoes, red wine

### 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	Dry Sausage, Salami, & Pepperoni

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
748528767516	BKC220	39879	00850003685557		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-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

