

Del Duca

50225 - Sweet Capocollo Sliced



Daniele's Sweet Capocollo is cured with the right amount of seasonings and hung to age for 3 months. Daniele's Capocollo is made from a select cut of pork, the solid muscle between the head and the shoulder. It's lean, sweet, and finely marbled.



* Benefits

We make our Capocollo from the finest cut of pork, the solid muscle between the head ("capo") and the shoulder ("collo"). It is cured with just the right amount of seasoning and hung to age for up to 4 months.

Ingredients	▲ Allergens
Pork, Salt, less than 2% of dextrose, spices, lactic acid starter culture, sodium erythobate, natural flavoring, sodium nitrate, sodium nitrite	Free From: Specifical control of the control of th

Nutrition Facts

Servings per Container 1.00Z (1oz) Serving size

Amount per serving

Calories	80
% Da	ily Value*
Total Fat 6g	9%
Saturated Fat 2g	10%
<i>Trans</i> Fat	
Cholesterol 25mg	8%
Sodium 510mg	22%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	_
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.4mg	2%
Potassium 0mg	0%

* 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.

Handling Suggestions

Product Specifications

See label for suggestions

Serving Su	ggestions
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See label for suggestions

Prep & Cooking	Suggestions
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See label for suggestions

Brand	Manufacturer	Product Category
Del Duca	Daniele Inc	Pork

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
736436111552	50230	50225	00036436000208		12/3 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.74lb	2.25lb	United States	No	

	Shipping Information						
Length Width Height Volume TlxHl Shelf Life Storage Temp From/To					Storage Temp From/To		
	11.8in	5.4in	5.4in	0.2ft3	24x10	180days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	80	Total Fat	6g	Sodium	510mg
Protein	7	Trans Fats		Calcium	0mg
Total Carbohydrates•••	0g	Saturated Fat	2g	Iron	0.4mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
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	

0	 Additional Images 					

