



Levoni

510018 - 20 Month San Daniele Prosciutto

Produced according to the DOP Prosciutto Consortium standards, the legs of this ham have been selected by skilled makers and only those with the ideal characteristics proceed to be aged for 20 months. This ham is characterized by an intense aroma and a delicate taste with notes of almonds and nuts.



Nutrition Facts

Servings per Container **246**
Serving size **1.00Z (1oz)**

Amount per serving
Calories 76

% Daily Value*

Total Fat 5g	8%
Saturated Fat 2g	10%
Trans Fat	
Cholesterol 23mg	8%
Sodium 504mg	22%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 3mg	0%
Iron 0.21 mg	1%
Potassium 184mg	4%

* 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

Produced according to the DOP San Daniele Prosciutto Consortium standards, the legs of this cured ham have been thoroughly selected by experienced Levoni personnel, and only those with the ideal characteristics proceed to be aged for 20 months. Slices are of a red color, with rosy lean parts and silky white fatty parts. This ham is characterized by an intense aroma and a delicate taste with notes of almonds and nuts, only seasoned with time and much care.

Ingredients

Pork, Salt.

⚠ Allergens

Free From:



Handling Suggestions

33-40 degrees

Serving Suggestions

slice it and serve it cold

Prep & Cooking Suggestions

slice it and serve it cold

📄 Product Specifications

Brand	Manufacturer	Product Category
Levoni	Levoni America Corp	Ham, Specialty and Other

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	450	510018	98004767004504		1/15 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
32.58lb	32lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
23.6in	15.7in	5.9in	1.27ft3	5x12	105days	35°F / 37°F



Levoni

510018 - 20 Month San Daniele Prosciutto

Produced according to the DOP Prosciutto Consortium standards, the legs of this ham have been selected by skilled makers and only those with the ideal characteristics proceed to be aged for 20 months. This ham is characterized by an intense aroma and a delicate taste with notes of almonds and nuts.



Nutrition Analysis - By Measure

Calories	76	Total Fat	5g	Sodium	504mg
Protein	7	Trans Fats		Calcium	3mg
Total Carbohydrates...	0g	Saturated Fat	2g	Iron	0.21mg
Sugars	0g	Added Sugars	0g	Potassium	184mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	23mg		
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

