



Levoni

511047 - Porchetta Italiana

This traditionally Italian cured meat is made up of two half pork loins wrapped in a defatted belly. It is first cooked in a steam oven, and then roasted in a dry oven with aromatic herbs that give it characteristic fragrant and aromatic scent.



Nutrition Facts

Servings per Container 116
Serving size 1.00Z (1oz)

Amount per serving
Calories 80

	% Daily Value*
Total Fat 7g	11%
Saturated Fat 2.5g	13%
Trans Fat	
Cholesterol 20mg	7%
Sodium 210mg	9%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 4.5g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.08mg	0%
Potassium 80mg	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

This traditionally Italian cured meat is made up of two half pork loins wrapped in a defatted belly. It is first cooked in a steam oven, and then roasted in a dry oven with aromatic herbs that give it characteristic fragrant and aromatic scent. With a rich and appetizing taste, Levonis Porchetta is ideal for haute cuisine, and does not have any added milk proteins.

Ingredients

pork, water, salt, sugar, flavors, sodium ascorbate, seasonings (yeast, salt), sodium nitrite.

⚠ Allergens

Free From:



Handling Suggestions

30-40 degrees

Serving Suggestions

Slice it thin and serve it on a charcuterie platter

Prep & Cooking Suggestions

Slice it thin and serve it on a charcuterie platter

📄 Product Specifications

Brand	Manufacturer	Product Category
Levoni	Levoni America Corp	Processed Meat

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	260	511047	98004767002609		2/7.5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
17lb	15.5lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23.2in	7.3in	8.9in	0.87ft3	10x8	78days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	80	Total Fat	7g	Sodium	210mg
Protein	4.5	Trans Fats		Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	2.5g	Iron	0.08mg
Sugars	0g	Added Sugars	0g	Potassium	80mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
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

