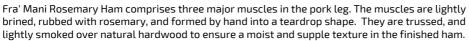


#### Fra Mani

# 5812 - Rosemary Ham







#### \* Benefits

Fra' Mani Rosemary Ham has an appealing light pink complexion seasoned with a vein of rosemary bisecting the cut face. Each whole ham is sliced into two manageable halves before packaging. Slice thin to serve.

- 1
Pork, water, and contains 2% or
less of sea salt, sugar, celery

Ingredients

powder, rosemary.

Allergens

Free From:



# **Nutrition Facts**

Servings per Container 2.00Z (2oz) Serving size

### Amount per serving Calories

100

Odiones	100
% Da	aily Value*
Total Fat 6g	9%
Saturated Fat 2g	10%
<i>Trans</i> Fat	
Cholesterol 30mg	10%
Sodium 630mg	27%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 0g Added Sugar	0%
Protein 10g	_
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

<sup>\*</sup> 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**

Keep refrigerated at 40 degrees F or below. To preserve freshness, once opened, wrap airtight. Change the wrapping upon each successive opening.

#### Serving Suggestions

Slice thinly for salumi or charcuterie board of for sandwiches and preparations that call for cooked ham.

# Prep & Cooking Suggestions

Slice thinly for service deli, sandwiches or restaurant preparations. Slowly heat whole piece in liquid (stock, water, etc.) for use as holiday entree.

#### **Product Specifications**

	Br	and	Manufacturer			Product Ca	ategory
Fra Mani		Framani		Ham, Specialty and Other			
	UPC	MFG #	SPC #	GTI	N	Pack	Pack Desc.

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	810	5812	90899075001011		2/4 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
8lb	8lb	United States	No	

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
6.13in	9.3in	11.3in	0.37ft3	17x9	40days	35°F / 37°F	





#### Fra Mani

# 5812 - Rosemary Ham



Fra' Mani Rosemary Ham comprises three major muscles in the pork leg. The muscles are lightly brined, rubbed with rosemary, and formed by hand into a teardrop shape. They are trussed, and lightly smoked over natural hardwood to ensure a moist and supple texture in the finished ham.

### Nutrition Analysis - By Measure

Calories	100	Total Fat	6g	Sodium	630mg
Protein	10	Trans Fats		Calcium	0mg
Total Carbohydrates•••	2g	Saturated Fat	2g	Iron	0mg
Sugars	2g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
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



