



Schaller & Weber
616 - Pastrami

Each cut is cured then wrapped in a coat of seasoning to lock in the perfect Pastrami flavor. Grill it, steam it or serve it cold. This pastrami tastes great any way you prepare it.



Nutrition Facts

Servings per Container **40**
Serving size **2.00Z (2oz)**

Amount per serving
Calories 70

% Daily Value*

Total Fat 2.5g	4%
Saturated Fat 1g	5%
<i>Trans Fat</i>	
Cholesterol 50mg	17%
Sodium 460mg	20%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 11g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
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.

* Benefits

When we revamped the Schaller & Weber pastrami recipe we wanted it to reflect our New York City home. So we set out to create the best pastrami in the city. After perfecting our spices and hand rubbing the briskets, wed created a pastrami that won the hearts of our local experts. Thats the cut we gave the New York City Pastrami label. Each cut is cured then wrapped in a coat of seasoning to lock in the perfect Pastrami flavor. Grill it, steam it or serve it cold. This pastrami tastes great any way you prepare it.

Ingredients

Beef, Cured With: Salt, Sugar, Sodium Phosphate, Sodium Erythorbate, Sodium Nitrite, Flavorings
*Coated With Natural Spices

⚠ Allergens

Free From:



Handling Suggestions

Keep Refrigerated Between 36 - 40 Degrees F

Serving Suggestions

ready to eat

Prep & Cooking Suggestions

ready to eat

📄 Product Specifications

Brand	Manufacturer	Product Category
Schaller & Weber	Schaller Mfg Corp	Processed Meat

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	48100	616	90753633481007		2/6 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
12lb	12lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12in	16in	9in	1ft3	16x10	39days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	70	Total Fat	2.5g	Sodium	460mg
Protein	11	Trans Fats		Calcium	0mg
Total Carbohydrates...	1g	Saturated Fat	1g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	50mg		
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

