

Levoni

701060 - Coppa Stagionata



Bagged, placed in a net and seasoned, Levonis Dry-Cured Pork Collar is aged for a minimum of 12 weeks. Of medium size, when sliced it exposes its compact look featuring red muscular parts outlined by light fatty parts, of a nice white-rosy color.



* Benefits

Bagged, placed in a net and seasoned, Levonis Dry-Cured Pork Collar is aged for a minimum of 12 weeks. Of medium size, when sliced it exposes its compact look featuring red muscular parts outlined by light fatty parts, of a nice white-rosy color. The scent is a classic, complex blend of aged meat, with a sweet, lightly spiced flavor.

- Aged a minimum of 12 weeks Sweet notes, lightly spiced taste

Ingredients	Allergens
Italian pork meat, sea salt, Garda Merlot PDO wine, sugar, spices, garlic, sodium ascorbate, sodium nitrite, potassium nitrat	Free From: Specifical crustaceans eggs fish milk peanuts soy fish milk tree nuts wheat

Nutrition Facts

Servings per Container 1.00Z (1oz) Serving size

Amount per serving Calories

Calones	100
% Dai	ly Value*
Total Fat 8g	12%
Saturated Fat 3g	15%
Trans Fat	
Cholesterol 30mg	10%
Sodium 470mg	20%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	_
Vitamin D 0mcg	0%
Calcium 5mg	0%
Iron 0.37mg	2%
Potassium 180mg	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.

Handling Suggestions

33-40 degrees

Serving Suggestions

slice it and serve it cold

Prep & Cooking Suggestions

slice it and serve it cold



Product Specifications

Bra	and	Manufacturer		Prod	uct Category
Lev	/oni	Levoni America Corp		Proc	essed Meat
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	106Q	701060	9800476700106	0	4/2 LB
Gross V	Veight	Net Weight	Country of Origin	Kosher	Child Nutrition

9.4lb	7.9lb	Italy	No			
Shipping Information						

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
23.2in	7.3in	5.9in	0.58ft3	10x12	78days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	470mg
Protein	7	Trans Fats		Calcium	5mg
Total Carbohydrates	0g	Saturated Fat	3g	Iron	0.37mg
Sugars	0g	Added Sugars	0g	Potassium	180mg
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	

0	Additional Images		

