



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.



## Nutrition Facts

Servings per Container 32  
Serving size 1.00Z (1oz)

Amount per serving  
**Calories 100**

% Daily 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 Added Sugar	0g	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.

### \* 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

Italian pork meat, sea salt, Garda Merlot PDO wine, sugar, spices, garlic, sodium ascorbate, sodium nitrite, potassium nitrat

### Allergens

#### Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- soy
- tree nuts
- wheat

### 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	Processed Meat

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	106Q	701060	98004767001060		4/2 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
9.4lb	7.9lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	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(U)		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

