



Levoni

722114 - Smoked Salame Ungherese Half

Delicately smoked using only fine woods, this salame is typical of the Northern Alto Adige region of Italy. Dotted by dense, very fine grain, it has a soft texture and a rose shade. The flavor is complex, noted by hints of spiced paprika, seasoned meat and smoke.



Nutrition Facts

Servings per Container 60
Serving size 1.00Z (1oz)

Amount per serving
Calories 110

	% Daily Value*
Total Fat 10g	15%
Saturated Fat 4g	20%
Trans Fat	
Cholesterol 25mg	8%
Sodium 440mg	19%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 5mg	0%
Iron 0.22mg	1%
Potassium 120mg	3%

* 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

Delicately smoked using only fine woods, this salame is typical of the Northern Alto Adige region of Italy. Dotted by dense, very fine grain, it has a soft texture and a rose shade. The flavor is complex, noted by hints of spiced paprika, seasoned meat and smoke. This is a must-have in every charcuterie board, to be paired with Italian hard cheese, dry fruits and jams.

Ingredients

Italian pork meat, sea salt, sodium caseinate, sugar, spice, sodium ascorbate, garlic, potassium nitrate, lactic acid starter culture, sodium nitrite.

⚠ Allergens

Contains:



Free From:



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.
	726	722114	98004767007260		2/3.7 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
8lb	7.4lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15.4in	12.6in	5.9in	0.66ft3	9x12	92days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	110	Total Fat	10g	Sodium	440mg
Protein	6	Trans Fats		Calcium	5mg
Total Carbohydrates...	0g	Saturated Fat	4g	Iron	0.22mg
Sugars	0g	Added Sugars	0g	Potassium	120mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
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

