



Levoni

# 7221172 - Smoked Napoli Salami

This mildly spicy salame is traditionally produced in Campania, with a delicate natural smoking method. The result is a milder, more delicate flavor, with a pleasant scent and a bright white marbled, even appearance on a crimson surface.



## Nutrition Facts

Servings per Container 35  
Serving size 1.00Z (1oz)

Amount per serving  
**Calories 100**

	% Daily Value*
<b>Total Fat</b> 8g	<b>12%</b>
Saturated Fat 3g	15%
Trans Fat	
<b>Cholesterol</b> 20mg	<b>7%</b>
<b>Sodium</b> 440mg	<b>19%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
<b>Protein</b> 7g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.22mg	1%
Potassium 132mg	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

This mildly spicy salame is traditionally produced in Campania, with a delicate natural smoking method. The result is a milder, more delicate flavor, with a pleasant scent and a bright white marbled, even appearance on a crimson surface. This is a must-have in every charcuterie board, to be paired with Italian hard cheese, dry fruits, raw vegetables and jams.

### Ingredients

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

### ⚠ Allergens

#### Free From:



### Handling Suggestions

33 - 40

### Serving Suggestions

Slice it

### Prep & Cooking Suggestions

Slice it

### 📄 Product Specifications

Brand	Manufacturer	Product Category
Levoni	Levoni America Corp	Dry Sausage, Salami, & Pepperoni

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
813553027758	775	7221172	98004767007758		2/2.2 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5lb	4.4lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
23.2in	7.3in	5.9in	0.58ft3	10x12	92days	35°F / 37°F



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### Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	440mg
Protein	7	Trans Fats		Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	3g	Iron	0.22mg
Sugars	0g	Added Sugars	0g	Potassium	132mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
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

