



Salumi Italiani

76194 - Prosciutto Italiano Sliced

Pre-Sliced Prosciutto imported from Parma, Italy, and sliced in the US! Whole Pork Legs are hand coated in Himalayan Sea Salt and slowly cured for 12 months. Sweet, nutty flavor with a buttery texture. Thinly sliced and easy to peel.



Nutrition Facts

Servings per Container	4
Serving size	4oz
Amount per serving	
Calories	60
% Daily Value*	
Total Fat 3g	4%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 600mg	25%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.25mg	2%
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

Salumi Italiani meats are made in Italy and processed in the USA. This ensures that the product inside is the freshest you can get next to slicing it yourself! Whole Pork Legs are hand coated in Himalayan Sea Salt and slowly cured for 12 months. Sweet, nutty flavor with a buttery texture. Thinly sliced and easy to peel. This prosciutto is produced in Parma, Italy and sliced and packaged here in the USA.

Ingredients

Pork ham, Sea salt

⚠ Allergens

Free From:

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

Handling Suggestions

Store refrigerated UNIT UPC: 820581761943

Serving Suggestions

Antipasto, Melon, Asparagus, Pizza, Bread sticks, Cooking

Prep & Cooking Suggestions

Easy Open

📄 Product Specifications

Brand			Manufacturer			
Salumi Italiani			Salumi Italiani			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
820581761943	PRS022	76194	10820581761940		10/4 OZ	
Gross Weight	Net Weight	Country of Origin		Kosher	Child Nutrition	
3.5lb	3.5lb	Italy		No		
Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9.75in	8.5in	7.5in	0.36ft3	20x9	85days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	60	Total Fat	3g	Sodium	600mg
Protein	8	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	1g	Iron	0.25mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
Vitamin A(IU)•		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

