

Salumi Italiani

85537 - Prosciutto Italiano Sliced



Pre-Sliced Prosciutto imported from 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 buttery texture. Thinly sliced and easy to peel. Origin is Parma, IT.



* 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 buttery texture. Thinly sliced and easy to peel. Now available in a 16oz tray! This prosciutto is produced in Parma, Italy and sliced and packaged here in the USA.

Ingredients	Allergens
Pork Ham, Sea Salt	Free From: Conception Conc

Nutrition Facts

Servings per Container 16 Serving size 1.00Z (10z)

Amount	per	servina
Calc	-	_

60

Calories	60
% Dai	ly Value*
Total Fat 3g	4%
Saturated Fat 1g	5%
<i>Trans</i> Fat	
Cholesterol 20mg	7%
Sodium 600mg	26%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
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.

Handling Suggestions

Keep Refrigerated

Serving Suggestions

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

Prep & Cooking Suggestions

Easy Open

Product Specifications

Brand	Manufacturer	Product Category
Salumi Italiani	Salumi Italiani	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
820581855376	PRS029	85537	10820581855373		5/16 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5.93lb	5lb	Italy	No	

Shipping Information						
Length Width Height Volume TlxHI Shelf Life Storage Temp From/T						Storage Temp From/To
9.7in	8.38in	9in	0.42ft3	28x10	90days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	60	Total Fat	3g	Sodium	600mg
Protein	0	Trans Fats		Calcium	0mg
Total Carbohydrates	0g	Saturated Fat	1g	Iron	0mg
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-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



