



MAESTRI DITALIA
901712 - Jamon Serrano Sliced

Spanish dry-cured ham, obtained by salting and curing selected fresh bone-in hams from pork raised and slaughtered in Europe. Slow-cured for at least 12 months in the Catalua region (Spain), using only natural products: pork ham and Mediterranean sea salt.



Nutrition Facts

Servings per Container 3
Serving size 2Slices (1oz)

Amount per serving
Calories 60

% Daily Value*	
Total Fat 3g	4%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 480mg	21%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 9g	
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.

* Benefits

Spanish dry-cured ham, obtained by salting and curing selected fresh bone-in hams from pork raised and slaughtered in Europe. Slow-cured for at least 12 months in the Catalua region (Spain), using only natural products: pork ham and Mediterranean sea salt. After the curing process, the bone and rind are removed. The hams are molded and packed under vacuum before exporting them to US for slicing and packaging.

Ingredients

Pork Ham, Sea Salt

⚠ Allergens

Free From:

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

Handling Suggestions

Keep Refrigerated UNIT UPC:
856726007041

Serving Suggestions

Ready to Eat

Prep & Cooking Suggestions

Ready to Eat

✍ Product Specifications

Brand	Manufacturer
MAESTRI DITALIA	Maestri D Italia Inc

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
856726007041	JSS002	901712	10856726007048		10/3 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
3.01lb	1.88lb	United States Spain	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9.7in	8.38in	6in	0.28ft3	20x12	78days	35°F / 37°F



MAESTRI DITALIA

901712 - Jamon Serrano Sliced

Spanish dry-cured ham, obtained by salting and curing selected fresh bone-in hams from pork raised and slaughtered in Europe. Slow-cured for at least 12 months in the Catalua region (Spain), using only natural products: pork ham and Mediterranean sea salt.



Nutrition Analysis - By Measure

Calories	60	Total Fat	3g	Sodium	480mg
Protein	9	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	2g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	15mg		
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

