



Recla

903978 - Speck Alto Adige Dry Cured Smoked H

Speck is a dry-cured and gently-smoked ham that is produced in South Tyrol, northern Italy. It has a delicate and sweet smokey flavor. Thinly sliced speck adds a unique flavor profile to your charcuterie board. Speck can also be used in cooking.



* Benefits

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Ingredients

PORK, SALT, SPICES, PAPRIKA, DEXTROSE, NATURAL FLAVORS, SODIUM NITRITE.

⚠ Allergens

Free From:

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

Nutrition Facts

Servings per Container 72
Serving size 28g (1oz)

Amount per serving
Calories 65

	% Daily Value*
Total Fat 4g	5%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 28mg	9%
Sodium 440mg	19%
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 0.36mg	2%
Potassium 44mg	1%

* 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

It's best to wrap your ham loosely to allow for air circulation, and place it in the coolest part of the fridge. Cooked and ready to eat whole ham will last for up to three months, if the packaging is intact, otherwise between one to two weeks. Always use the used by date to guide you. UNIT UPC: 2215507024000

Serving Suggestions

Speck is excellent served on its own as a savory snack. Pair it with pickles: Tangy pickles add just the right amount of tangy vinegar flavor to the slowly cured ham. Upgrade your eggs. Toss it with pasta: Use speck to quickly add a delightful hint of smokiness to creamy pasta sauces.

Prep & Cooking Suggestions

Since it's a cured meat, it can be sliced thin and eaten raw in an antipasti platter, wrapped around sweet fruits, or layered on sandwiches. It also holds up well in cooking, giving dishes a smoky flavor .

✏ Product Specifications

Brand	Manufacturer
Recla	Atalanta Corporation

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
2215507024000	A050086	903978	98019315064374		2/4.5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11lb	10lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15in	12in	4in	0.42ft3	12x9	176days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	65	Total Fat	4g	Sodium	440mg
Protein	9	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	1g	Iron	0.36mg
Sugars	0g	Added Sugars	0g	Potassium	44mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	28mg		
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

