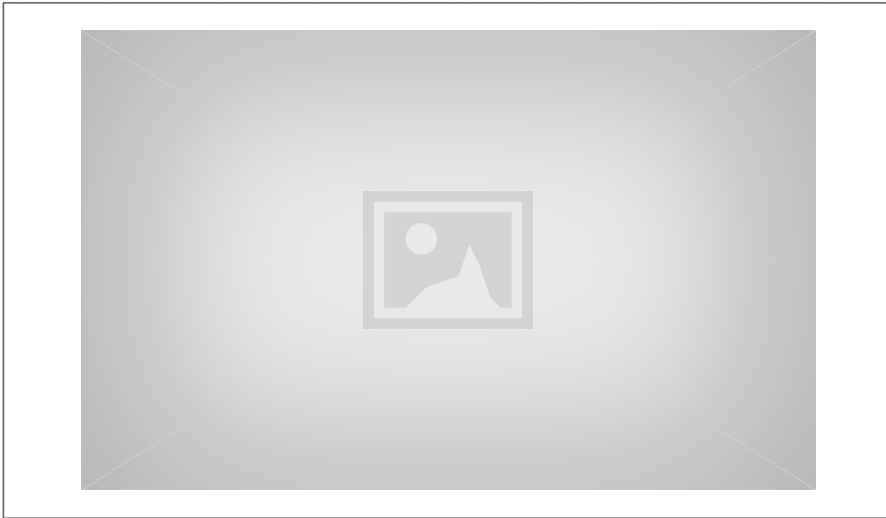




Busseto

# 9684 - Italian Dry Plain Salami Sliced

Our traditional Italian Dry Salami is ready for your next sandwich, party platter or cheesy snack. Authentic, Italian Dry Cured. Never heat cured. Fratelli Beretta/Busseto Foods remains the longest existing family-owned business in Italian charcuterie tradition



## Nutrition Facts

8 Servings Per Container

Serving size **1.00Z (1oz)**

Amount per serving  
**Calories 110**

% Daily Value\*

**Total Fat** 3.5 g **12%**

Saturated Fat 2.5 g **15%**

Trans Fat 0 g

**Cholesterol** 25 mg **12%**

**Sodium** 450 mg **22%**

**Total Carbohydrate** 0 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugar **0%**

**Protein** 8 g

Vitamin D 0 mcg **0%**

Calcium 0 mg **0%**

Iron 0 mg **0%**

Potassium 0 mg **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

Our traditional Italian Dry Salami is ready for your next sandwich, party platter or cheesy snack. Authentic, Italian Dry Cured. Never heat cured. Fratelli Beretta/Busseto Foods remains the longest existing family-owned business in Italian charcuterie tradition, focused on providing quality products, deeply entrenched in tradition while emerging as a leader in innovation. 27 production facilities in Italy and abroad that produce more than 225 million pounds of meat per year. Fratelli Beretta entered the US market in 1997 with the acquisition of its first US-based salami production facility in South Hackensack, New Jersey. In 2007, Fratelli Beretta partnered with Busseto Foods, adding a production facility in Fresno, California. A third US-based production facility was added in 2015 with the completion of a state-of-the-art facility in Mount Olive, New Jersey. This remains the most modern salami production facility in the US to date. The three US-based production plants measure over 348,000 square feet and can produce over 25 million pounds of product annually. The Mount Olive facility is currently undergoing expansion to further increase production levels.

### Ingredients

Pork, Salt and less than 2% of the following: Dextrose, Natural Flavorings, Sodium Ascorbate, Sodium Nitrite, Sodium Nitrate, Lactic Acid Starter Culture

### ⚠ Allergens

#### Free From:

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

### Handling Suggestions

refrigerate after opening---  
UNIT UPC: 038101009684  
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### Serving Suggestions

Our traditional Italian Dry Salami is ready for your next sandwich, party platter or cheesy snack.

### Prep & Cooking Suggestions

open package

### 📄 Product Specifications

Brand	Manufacturer
Busseto	Busseto Foods Inc

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
038101009684	968	9684	10038101009681		12/8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.65 lb	6 lb	United States of America	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14 in	10.9 in	2.6 in	0.23 ft3	10x16	161 days	35 °F / 37 °F



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## Nutrition Analysis - By Measure

Calories	110	Total Fat	3.5 g	Sodium	450 mg
Protein	8	Trans Fats	0 g	Calcium	0 mg
Total Carbohydrates...	0 g	Saturated Fat	2.5 g	Iron	0 mg
Sugars	0 g	Added Sugars	0 g	Potassium	0 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25 mg		
Vitamin A(U)		Vitamin D	0 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

## Additional Images

