

Columbus Genoa Salame

Named for the birthplace of Christopher Columbus, what makes this salame different is that it starts with finely chopped, extra-lean pork. Then garlic, cracked black pepper, and wine are added after which it's slow-aged—giving it the aromatic mildness and soft texture it's famous for. Kids and adults love Columbus® Genoa Salami. Slow aged at least 30 days depending on size.



Item	293532
Brand	Columbus Craft Meats
Sold By	EA
Pack Qty	4
Pack Size	2.5 LB (RW)
Case GTIN/EAN/UPC	90073007004169
Unit UPC	N/A
Country of Origin	USA
Shelf Life from Production	190 days
Storage	Dry
Kosher	No
Gross Case Weight	10 LB (RW)
Ingredients	Pork, salt, sugar, wine, spices, dextrose, garlic, ascorbic acid, lactic acid starter culture, rosemary extract, sodium nitrite, sodium nitrate.



