

## Columbus Hot Capicola

Made with closely-trimmed whole pork shoulder, Columbus® Hot Capicola is crafted by coating the meat with cayenne pepper and paprika, then slow-cooking it until it's tender.



### Product Details

|                                   |   |
|-----------------------------------|---|
| <b>Item</b>                       | 292525  |
| <b>Brand</b>                      | Columbus Craft Meats  |
| <b>Sold By</b>                    | CS  |
| <b>Pack Qty</b>                   | 1   |
| <b>Pack Size</b>                  | 3 LB (RW)   |
| <b>Case GTIN/EAN/UPC</b>          | 90073007003032  |
| <b>Unit UPC</b>                   | N/A   |
| <b>Country of Origin</b>          | USA   |
| <b>Shelf Life from Production</b> | 65 days   |
| <b>Storage</b>                    | Refrigerated  |
| <b>Kosher</b>                     | No  |
| <b>Gross Case Weight</b>          | 4.1 LB (RW)   |
| <b>Ingredients</b>                | Pork cured with water, salt, potassium acetate, potassium lactate, sodium phosphate, brown sugar, sodium erythorbate, sodium nitrite, natural flavorings. |

