

## Columbus Sliced Salame-Italian Dry

Columbus® Italian Dry Salame has made San Francisco—its city of birth—the salame capital of the U.S. They have been making theirs since 1917, when their founders adapted a recipe for Milano style Salame. They use only select cuts of pork, cracked black pepper, a signature blend of spices, and burgundy wine giving it a unique richness and aroma, and a nice bite from the slow curing.



### Product Details

<b>Item</b>	293568
<b>Brand</b>	Columbus Craft Meats
<b>Sold By</b>	CS
<b>Pack Qty</b>	12
<b>Pack Size</b>	4 oz
<b>Case GTIN/EAN/UPC</b>	10073007289423
<b>Unit UPC</b>	073007289396
<b>Country of Origin</b>	USA
<b>Shelf Life from Production</b>	150 days
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	3.39 LB
<b>Ingredients</b>	Pork, nonfat dry milk, salt, sugar, corn syrup, spices, wine, garlic powder, lactic acid starter culture, sodium nitrite, sodium nitrate.