

Creminelli Sliced Sopressata Salami with Monterey Jack Cheese & Crackers

Cristiano Creminelli learned to make Sopressata from master artisan Amilio Stefana. This salami originated in Veneto, where it is most commonly made with wine, garlic, pepper and sea salt. Cristiano is still using the same process and ingredients as they did in Veneto. The Sopressata is paired with a beautiful Monterey Jack cheese sourced from a U.S. farm that uses 100% free range grass-fed Jersey cows and olive oil & sea salt crackers.



Product Details

Item	292203
Brand	Creminelli Fine Meats
Sold By	CS
Pack Qty	12
Pack Size	2.2 oz
Case GTIN/EAN/UPC	10850732006750
Unit UPC	850732006753
Country of Origin	USA
Shelf Life from Production	120 days
Storage	Refrigerated
Kosher	No
Gross Case Weight	2.55 LB
Ingredients	Sopressata: Pork, sea salt, natural flavors (celery powder), organic spices, sugars, wine, organic garlic, lactic acid starter cultures. Monterey Jack Cheese: Pasteurized milk, salt, starter culture, enzymes. Crackers: Enriched unbleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), buttermilk (cultured 1% milk, salt, sodium citrate), expeller pressed non-GMO canola oil, cane sugar, olive oil, sea salt, baking soda, kosher salt.

