

Fra'Mani Salametto Piccante

Fra'Mani Salametto Piccante is a small dry salame seasoned with pimenton de la Vera, cumin, garlic and red wine. Brick red in appearance, it is similar to a Spanish dry chorizo. Salametto Piccante is made in the traditional method using natural pork casings, which impart a very desirable aroma and are the perfect host to beneficial mold and yeast. Fra'Mani Salametto Piccante is ideal for slicing by hand.



Product Details

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| Item | 290211 |
| Brand | Fra'Mani Handcrafted Foods |
| Sold By | CS |
| Pack Qty | 10 |
| Pack Size | 11 oz (RW) |
| Case GTIN/EAN/UPC | 90899075001158 |
| Unit UPC | N/A |
| Country of Origin | USA |
| Shelf Life from Production | 50 days |
| Storage | Refrigerated |
| Kosher | No |
| Gross Case Weight | 8 LB (RW) |
| Ingredients | Pork, sea salt, and contains 2% or less of red pepper (including pimenton), wine, celery powder, dextrose, pepper, garlic, cumin, lactic acid starter culture. |

