

Fra'Mani Uncured Smoked Pancetta

Fra'Mani Smoked Pancetta consists of two seasoned and slow-smoked pork bellies made according to the traditional Italian production method of “pancetta arrotolata” (rolled pancetta). Hand-trimmed and hand-salted, this smoked pancetta is seasoned with garlic, clove, bay leaf, and black pepper, and smoked over hickory wood.



Product Details

Item	290232
Brand	Fra'Mani Handcrafted Foods
Sold By	EA
Pack Qty	3
Pack Size	2.75 LB (RW)
Case GTIN/EAN/UPC	90899075007765
Unit UPC	N/A
Country of Origin	USA
Shelf Life from Production	40 days
Storage	Refrigerated
Kosher	No
Gross Case Weight	9.25 LB (RW)
Ingredients	Pork, sea salt, and contains 2% or less of celery powder, garlic, spices, dextrose, lactic acid starter culture.

