

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

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| 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. |

