

## Leoncini Smoked Flat Pancetta

Leoncini Pancetta is made from fresh pork bellies. The product is first seasoned, then cooked and smoked. The smoking process is done in the traditional manner by exposing the cooked product to smoke obtained from burning wood chips (usually beech) and aromatic plants. The cut is rose-colored with white streaking of fat and has a pleasant lightly smoked scent. Excellent for breakfast, Pancetta can also be cooked with eggs or served for lunch or dinner with various pastas and meat.



### Product Details

<b>Item</b>	291720
<b>Brand</b>	Leoncini
<b>Sold By</b>	EA
<b>Pack Qty</b>	2
<b>Pack Size</b>	8 LB (RW)
<b>Case GTIN/EAN/UPC</b>	98005684004073
<b>Unit UPC</b>	N/A
<b>Country of Origin</b>	Italy
<b>Shelf Life from Production</b>	300 days
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	16 LB (RW)
<b>Ingredients</b>	Pork, salt, sugar, sodium ascorbate, sodium nitrite, flavor.