

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

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