

Red Bear Diablo Dry Salami

Diablo Dry Salami is inspired by the traditional flavors of Salame Piccante from the southern region of Italy. Handcrafted using an old recipe from Cosenza. Premium cuts of all-natural whole muscle pork are coarsely ground and generously spiced with paprika and red pepper flakes imported from Calabria. Red wine and fennel are added to the mix to add an extra layer of flavor. The salami is fermented and dried for several weeks until a perfect balance of bite and flavor is achieved. The finished salami is spicy and flavorful but not too hot.



Product Details

Item	294201
Brand	Red Bear Provisions
Sold By	CS
Pack Qty	12
Pack Size	6 oz
Case GTIN/EAN/UPC	10858633007095
Unit UPC	858633007091
Country of Origin	USA
Shelf Life from Production	12 months
Storage	Dry
Kosher	No
Gross Case Weight	4.5 LB
Ingredients	Pork, pork fat, sea salt, spices, wine, dextrose, celery juice powder, lactic acid starter culture.

