

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

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| 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. |

