



CREMINELLI FINE
002139 - **Salami Calabrese**

For generations, Italians have taken the Creminelli Family to be master salami artisans. In 2021, Creminelli decided to bring these traditions to America, starting out in the basement of a friend's specialty shop in Salt Lake City. Since then, Creminelli's Creminelli Fine Meats has seen 71 national food awards and respect from food media and food lovers. While the company has grown, a lot of things remain the same: only premium Italian-style cures are chosen to hand, the salami is born from small batches, and Creminelli keeps an eye on their curing. Cured 60-90 days.

Animals - Our animals are raised in open living conditions, with no antibiotics ever and fed a vegetarian diet.

People - We are passionate food lovers on being to elevate the lives of our people and the standards of our industry.

Craft - Master Artisan Creminelli is proud to be sharing his craft with people who love great food.



Nutrition Facts

Servings per Container **48**
Serving size **1oz(28g)**

Amount per serving
Calories 110

	% Daily Value*
Total Fat 8g	13%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 470mg	20%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes Added Sugar	%
Protein 8g	
Vitamin D	%
Calcium	0%
Iron	2%
Potassium	%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Benefits

100% All-Natural pork raised in the USA. Minimally processed. No artificial Ingredients. No antibiotics, ever. No synthetic nitrates or nitrites. Humanely raised animals. Organic spices. Local and regional sourcing. Heritage breed.

Ingredients

INGREDIENTS: PORK, SALT, ORGANIC SPICES, NATURAL FLAVORS, SUGARS, ORGANIC GARLIC, STARTER CULTURES (IN COLLAGEN CASING)

Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

For best results, keep salami cool. Refrigerate after opening.

Serving Suggestions

Peel and Slice

Prep & Cooking Suggestions

Remove twine and casing before slicing thin as a dime

Product Specifications

Brand	Manufacturer	Product Category
CREMINELLI FINE	Creminelli Fine Meats	Sausage, Breakfast

MFG #	SPC #	GTIN	Pack	Pack Desc.
1101	002139	90896668002448	3	3 / / ea

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
9.84lb	9lb	Yes	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
18in	9in	4.5in	0.42ft3	10x10	270DAYS	35°F / 42°F



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For generations, Italian-Americans have kept the Creminelli Family to be master salami artisans. In 2021, Creminelli decided to bring these traditions to America, starting out in the basement of a friend's specialty shop in Salt Lake City. Since then, Creminelli's Salami Calabrese has been a national food success story and respect from food media and food lovers. While the company has grown, a lot of things remain the same: only premium whole muscle cuts are chosen to hand the salami is born from small batches, and Creminelli keeps an eye on their curing. Creminelli Salami Calabrese.

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People - We are passionate food lovers working to elevate the lives of our people and the standards of our industry.

Craft - Master Artisan Creminelli's greatest joy is sharing his craft with people who love great food.



Nutrition Analysis - By Serving

Calories	110	Total Fat	8g	Sodium	470mg
Protein	8	Trans Fats	0g	Calcium	
Total Carbohydrates...	0g	Saturated Fat	3g	Iron	
Sugars	0g	Added Sugars		Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(IU)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

