

|                   |                            |
|-------------------|----------------------------|
| Product Item Code | 20203                      |
| Brand Name        | Fiorucci                   |
| Product Name      | Pancetta Riserva           |
| Pack Size         | 3/3 lbs.                   |
| Establishment #   | 4058                       |
| Country of Origin | U.S.A.                     |
| Product GTIN      | 90017869202035             |
| Product UPC       | N/A                        |
| Pack Style        | Vacuum packed; printed bag |



## Product Description

Pancetta is an Italian style bacon. Each piece is rubbed with spices and hand rolled. Product is dry cured and then packaged. Preparation Instructions: Remove casing before cooking and consuming. Product must be cooked before consumption. Read Safe Handling Instructions on package.

## Sensory Specifications

|            |                                                                                      |
|------------|--------------------------------------------------------------------------------------|
| Appearance | Rolled piece of pink and white pork belly with a proportionate amount of fat to lean |
| Flavor     | Italian style bacon with pepper and salt                                             |
| Texture    | Soft and chewy, when cooked pancetta has a crispy bacon texture                      |
| Aroma      | Sweet with salt and pepper                                                           |

## Nutrition Facts

|                                                               | Amount/serving           | %DV* | Amount/serving                | %DV* |           | %DV*  |
|---------------------------------------------------------------|--------------------------|------|-------------------------------|------|-----------|-------|
| Serving Size 2 oz (56 g)                                      | <b>Total Fat</b> 18 g    | 27 % | <b>Total Carbohydrate</b> 0 g | 0 %  | Vitamin A | 0 %   |
| Servings Per Container Varied                                 | Saturated Fat 6 g        | 32 % | Dietary Fiber 0 g             | 0 %  | Vitamin C | 0 %   |
| Calories 200                                                  | Trans Fat 0 g            | 0 %  | Sugars 0 g                    |      | Calcium   | 0 %   |
| Calories from Fat 160                                         | <b>Cholesterol</b> 45 mg | 15 % | Added Sugars 0 g              | 0 %  | Iron      | 2 %   |
| *Percent Daily Values (DV) are based on a 2,000 calorie diet. | <b>Sodium</b> 1040 mg    | 43 % | <b>Protein</b> 10 g           |      | Vitamin   | 0 mcg |
|                                                               |                          |      |                               |      | Potassium | 90 mg |
|                                                               |                          |      |                               |      |           | 2 %   |

**Ingredients: Pork, Salt, Contains Less Than 2% of the Following: Dextrose, Natural Flavoring, Wine, Garlic, Lactic Acid Starter Culture, Sodium Ascorbate, Ascorbic Acid, Sodium Nitrite.**

## Natural Flavoring

Black Pepper, Clove, Cassia

## Nutritional Claims

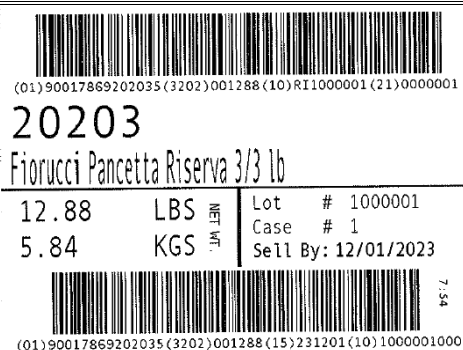
Gluten Free

## Case and Packaging Specifications

**Case Dimensions** L: 14 3/4 W: 11 1/2 H: 4 1/4 **Cubic Feet** 0.41  
**Cases Per Layer** 9 **Layers Per Pallet** 12 **Cases Per Pallet** 108  
**Package Dimensions (inches)** L: N/A W: N/A D: N/A  
**Pre Sliced Product Dimensions (inches)** N/A  
**Slice Count** N/A **Slice Thickness** N/A  
**Slice Weight oz** N/A  
**Bulk Product/Package Dimensions (inches)** Length: 7 1/2-9 1/2 Diameter: 4.1-4.35 **Catch Weight** Yes  
**Box Tare oz** 14.08  
**Packages Per Case** 3 **Individual Package Tare oz** 0.4 **Total Package Tare oz** 1.2  
**Inner Box** L: N/A W: N/A H: N/A **Cubic Feet** N/A  
**Inner Box Tare oz** 0 **Inner Box Per Case** 0 **Inner Box Total oz** 0  
**Total Case Tare oz** 15.28

## Shipping Specifications

|                         |                   |
|-------------------------|-------------------|
| Guaranteed Shelf Life   | 45 days           |
| Manufacturer Shelf Life | 270 days          |
| Storage and Handling    | Keep Refrigerated |
| Transport/Unload Range  | 28°F - 45°F       |
| Storage Range           | 33°F - < 40°F     |
| Transport Type          | Refrigeration     |

| Item GTIN                                       | UPC Image                                             | Case Label Image                                                                     |
|-------------------------------------------------|-------------------------------------------------------|--------------------------------------------------------------------------------------|
| 90017869202035<br>NO UPC IMAGE FOR THIS PRODUCT |                                                       |  |
| Code Date Format<br>Lot Code Format             | SELL BY MM/DD/YYYY<br>Lot XXXXXXXX (7 digit lot code) |                                                                                      |
| SELL BY 12/31/2023<br>LOT 1000001               |                                                       |                                                                                      |

| Allergens In Product | In Facility |
|----------------------|-------------|
| Wheat                | NO          |
| Milk                 | YES         |
| Egg                  | NO          |
| Soy                  | NO          |
| Fish                 | NO          |
| Shellfish            | NO          |
| Peanuts              | NO          |
| Tree Nuts            | NO          |
| Sesame               | NO          |
| Mustard              | NO          |

Mozzarella Cheese

Lactic Acid Starter Culture is not a derivative of milk

## Physical/Chemical Specifications

|                               |                  |                     |                              |                         |               |
|-------------------------------|------------------|---------------------|------------------------------|-------------------------|---------------|
| <b>Gluten</b> NO              | <b>MSG</b> NO    | <b>Corn</b> YES     | <b>NON GMO</b> Dextrose      | <b>Bioengineered</b> NO | <b>GMO</b> NO |
| <b>Water Activity</b> .90-.95 | <b>Brine</b> N/A | <b>MPR</b> N/A      | <b>Sulfites</b> WINE <10 PPM |                         |               |
| <b>Moisture %</b> 45-55       |                  | <b>pH</b> 4.80-5.40 |                              |                         |               |

## Microbiological

|                        |               |
|------------------------|---------------|
| Aerobic Plate Count    | N/A fermented |
| Salmonella             | Negative/25 g |
| Listeria Monocytogenes | Negative/25 g |
| Staph aureus           | <10 cfu/g     |

## Other Information

Safe Handling Instructions on the product label