	PRODUCT SPECIFICATION SHEET	C
	SL0004 – Guanciale Italiano 2/2.65lb	Rev. 01 01/31/2022


**ITEM CODE** SL0004  
**PRODUCT NAME** Guanciale Italiano 2/2.65lb  
**BRAND NAME** Maestri  
**NET WEIGHT** Approx. 2.65lb  
**INGREDIENTS** Pork meat, salt, spices (black pepper), dextrose, sodium ascorbate, potassium nitrate, sodium nitrite.  
**SHELF LIFE** 180 days from packing date  
**COUNTRY OF ORIGIN** Produced in Italy  
**STORAGE CONDITION** Refrigerated (32F – 40F)  
**USAGE GUIDELINES** Ready to Eat  
**UPC CODE** N/A  
**GTIN** 00856726007553  
**PACKAGING SITE** N/A  
**PACKAGING METHOD** Vacuum Packing  
**PRIMARY PACKAGING** Plastic Film Package  
**SECONDARY PACKAGING** Cardboard Box



**DESCRIPTION** Authentic Italian Guanciale is a specialty deli meat from the Umbria and Lazio regions, characterized by its tenderness and very special flavor. Guanciale originates from the Italian word "guancia" meaning cheek. Maestri Guanciale is made from first choice pork jowl, then salted, flavored and slow-cured for approximately 3 months. Guanciale is frequently used as an ingredient for Italian pasta dishes, like Carbonara and Amatriciana. It is a gourmet substitute to pancetta. Cut very thin it will just about melt over vegetables and casseroles for a unique mouth-watering taste

ALLERGEN INFORMATION	Present in Product	Present in the Facility
Wheat and Wheat Products	NO	NO
Peanuts and their Products	NO	NO
Tree Nuts and their Products	NO	NO
Soy and Soy Products	NO	NO
Milk and Milk Products	NO	NO
Egg and Egg Products	NO	NO
Fish and Fish Products	NO	NO
Crustacean and their Products	NO	NO
Celery and Celery Products	NO	NO
Lupin Beans and Lupin Beans Products	NO	NO

MICROBIOLOGICAL CONTENT	
Salmonella spp	ABSENT
Listeria monocytogenes	ABSENT

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PRIMARY LABEL



<b>Nutrition Facts</b>	
<b>Serving size</b>	<b>1 oz (28g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>170</b>
<small>% Daily Value*</small>	
<b>Total Fat</b> 18g	<b>23%</b>
Saturated Fat 6g	<b>30%</b>
Trans Fat 0g	
<b>Cholesterol</b> 25mg	<b>8%</b>
<b>Sodium</b> 340mg	<b>15%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 3g	
Not a significant source of vitamin D, calcium, iron, and 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.	

LOGISTICS INFORMATION	
Unit Net Weight	Approx. 2.65 lbs
Unit Tare	N/A
Unit Gross Weight	N/A
Unit Size (LxDxH)	N/A
Unit per Case	2
Case Net Weight	5.3 lbs
Case Tare	1 lb
Case Gross Weight	6.3 lbs
Case Size (LxDxH)	13.58" x 10.23" x 5.31"
Case Cube	737
Cases per Layers (TI)	12
Layers per Pallet (HI)	11
Cases per Pallet	132
Pallet Net Weight	Approx 816 lbs
Pallet Tare	33Lbs
Pallet Gross Weight	N/A
Pallet Size(LxDxH)	48"x 40"x 80" (pallet incl.)

Revision			Approval	
Nr.	Date	Reason	Name/Position	Signature
01	01/31/2022	Rebranding	Davide Liperoti Quality Manager	