

## 1000322 Whole Smoked Cumbrian Pancetta



**Pack Size:** X KILO

**Details:** Produced from Cumbrian pork. The bellies are cured for up to 10 days and then oak smoked using wood chips from a nearby timber yard giving a natural and delicious taste. Smoked pancetta gives a beautiful smoked, salty flavour to pasta sauces. The average weight is 1.3kg - 1.8kg per block.

\*When ordering this product, please note that it is sold by weight (X KILO) so leave

### Allergen Information

**Free from:**

Cereal, Celery, Sesame, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sulphur Dioxide, Soya

**Suitable for:**

Coeliacs

### Handling Information

**Directions For Use:**

Cook thoroughly before serving

**Storage Instructions:**

chilled 0-4C

once opened use within 3 days

### Product Ingredients

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Pork Meat (97%), Salt, Dextrose, Glucose Syrup, Antioxidant (Ascorbic Acid) , Preservatives (Potassium Nitrate, Sodium Nitrite) Natural Favouring, Garlic Powder

### Nutritional Information

**Typical Values per 100g/ml:**

Based on a reference intake of an average adult (8400kJ/2000kCal) diet

**Energy:**

250 kcal / 1045 kJ

**Fat:**

20 g

**of which saturates:**

8 g

**Carbohydrates:**

0.4 g

**of which sugars:**

0.4 g

**Fibre:**

0.5 g

**Protein:**

17 g

**Salt:**

3.11 g



All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.

