



Product Specification Sheet

Product Item Code	
Pack Size	12
Country of Origin	U.S.A.
Item GTIN	
Case GTIN	
Brand Name	Olli Salumeria
Product Name	Olli Salumeria Molisana Salame 12/6oz
Pack Style	Paper filled pouch; less than 1 % oxygen MAP (modified atmosphere packaging) Majority Nitrogen

Product Description

Molisana is a robust salame flavored with whole black pepper corn and garlic.

Sensory Specifications

Flavor Profile | Garlic

Nutrition Facts Table

Nutrition Facts	
Serving Size 1 oz (30g)	
Servings Per Container	
Amount Per Serving	
Calories 100	Calories from Fat 60
% Daily Value*	
Total Fat 7g	11%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 430mg	18%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 8g	
Vitamin A 0%	• Vitamin C 0%
Calcium 2%	• Iron 2%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Ingredients

Molisana Salame: Pork, sea salt, contains less than 2% of the following:
turbinado sugar, natural flavoring, wine, garlic, lactic acid starter culture

Allergens

Gluten Free, Treenut and Peanut Free, Milk Product Free, Egg Free, Soy Free, Fish and Shellfish Free

Case and Packaging Specifications

Outside Case Dimensions:	L: 10.50	W: 5	H: 8.50
Package Dimensions	L: 10	W: 3	H: 1
Packages per Case:	12		
Cases per Layer:	17		
Layers per Pallet:	10		
Cases per Pallet:	170		
Tare (lbs):	2.25		
Box Gross Weight (lbs):	6		
Box Net Weight (lbs):	4.5		

Shipping Specifications

Mimumum Shelf Life: 60 Days

Maximum Shelf Life: 9 months

Storage & Handling: Shelf-stable, no refrigeration needed. Keep refrigerated after opening up to 3 weeks.

Minimum Recommended Storage Temp: 32°F

Maximum Recommended Storage Temp: < 40°F



Product Image