



MARKETING

Quality and consistency are in our DNA, and our smoked sausages are no exception. Tender Pork and Beef Smoked Sausages use only tender, USDA-inspected cuts of pork and beef to deliver a rich bite and even texture every time.

Nutrition Facts

40 Servings per container

Serving Size2 oz

Amount Per Serving

Calories190

% Daily Value*

Total Fat 1726%

Saturated Fat 6 g30%

Trans Fat 0 g

Cholesterol 35 mg12%

Sodium 500 mg21%

Total Carbohydrates 3 g1%

Dietary Fiber 0 g0%

Total Sugars 1 g

Includes 1 g Added Sugars%

Protein 6 g

Vitamin D 30.43 mcg8%

Calcium 8.03 mg0%

Iron 0.36 mg0%

Potassium 350 mg10%

* The % Daily Values (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.

PRODUCT SPECIFICATIONS

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Code		Dist Prod Code		GTIN		Calculated Pack
10070247130539		215962		10070247130539		2/5#
Brand	Brand Owner		GPC Description			
Smithfield	SMITHFIELD FOODS INC.		Mixed Species Sausages - Prepared/Processed			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin		Kosher	Child Nutrition
11.357 LBR	9.99 LBR	No	United States		Undeclared	No
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.625 INH	11.375 INH	5.3125 INH	0.476 FTQ	11x10	240 Days	-10 FAH / 0 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
N/A		N/A	N/A		N/A	

HANDLING SUGGESTIONS

Store and use per package instructions.

ALLERGENS

Milk - N

Eggs - N

Soybean - N

Wheat - N

Sesame - N

Molluscs - N

Peanuts - N

Tree - N

Fish - N

Shellfish - NI

Crustaceans - N

INGREDIENTS

Pork, Water, Modified Food Starch, Dextrose, Salt, Potassium Lactate, Beef, Sodium Phosphates, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite, Flavorings

PREPARATION & COOKING SUGGESTIONS

SERVING SUGGESTIONS

MORE INFORMATION

"Skillet: Place sausage in skillet over medium-high heat. Cook 5 to 7 minutes, turning frequently. Reduce heat to low. Add 1/2 cup water. Cover and cook 13 to 15 minutes. Grill: Place sausages on preheated grill over medium heat. Grill 14 to 17 minutes, turning frequently."

Operators serve in a bun when on the run or at dinner along side of roasted potatoes and broccoli or at breakfast with eggs and hash browns.

NUTRITIONAL ANALYSIS

Calories	190	Total Fat	17	Sodium	500 mg
Protein	6 g	Trans Fat	0 g	Calcium	8.03 mg
Total Carbohydrates	3 g	Saturated Fat	6 g	Iron	0.36 mg
Sugars	1 g	Added Sugars	1 g	Potassium	350 mg
Dietary Fiber	0 g	Polyunsaturated Fat	3 g	Zinc	
Lactose		Monounsaturated Fat	7 g	Phosphorus	
Sucrose		Cholesterol	35 mg		
Vitamin A (IU)	1.2 1.2 iu	Vitamin D	30.43 mcg	Thiamin	
Vitamin A (RE)	1.2	Vitamin E		Niacin	
Vitamin C	0 mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES

