SPECIAL RECIPE

224879 - HORMEL SPECIAL RECIPE Chicken Sausage 1.5 Ounce Patty...

Fully cooked breakfast sausage reduces prep time and back of house labor. All natural sausage provides patrons with a better-for-you breakfast offering.

SGC FOODSERVICE



MARKETING

Fully cooked breakfast sausage reduces prep time and back of house labor. . All natural sausage provides patrons with a better-for-you breakfast offering.. 107/1.5 oz patties. ALL NATURAL. Keep Frozen. Center of the plate breakfast

Nutrition Facts

105 Servings per container

Serving Size **1 Patty**

Amount Per Serving

Calories **80**

	% Daily Value*
Total Fat 6	**8%**
Saturated Fat 2 g	**10%**
Trans Fat 0 g	
Cholesterol 40 mg	**13%**
Sodium 280 mg	**12%**
Total Carbohydrates 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 7 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0.4 mg	2%
Potassium 90 mg	2%

* 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

Code	Dist Prod Code	GTIN	Calculated Pack
69976	224879	10037600699768	HORMEL SPECIAL RECIPE Chicken Sausage 1.5 Ounce Patty

Brand	Brand Owner	GPC Description
SPECIAL RECIPE	Hormel Foods Corporation	Chicken Sausages - Prepared/Processed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
11.2 LBR	10 LBR	No	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
17.06 INH	11.43 INH	4.93 INH	0.55632 FTQ	9x8	180 Days	-20 FAH / 10 FAH

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	FALSE	N/A

HANDLING SUGGESTIONS

RECOMMENDED TEMPERATURE: 0F. MINIMUM TEMPERATURE: -20F. MAXIMUM TEMPERATURE: 10F. STORAGE: KEEP FROZEN.

ALLERGENS

***C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'*

- Milk - N
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Tuna - N
- Crab - N
- Lobster - N
- Shrimp - N
- Crustaceans - N
- Bass - N
- Anchovy - N
- Cod - N
- Pollock - N
- Salmon - N
- Mustard - N
- Clam - N
- Oysters - N
- Pine Nuts - N
- Almonds - N
- Cashews - N
- Butternuts - N
- Chinquapins - N
- Ginkgo Nuts - N
- Hazelnuts - N
- Hickory Nuts - N
- Shea Nuts - N
- Pili Nuts - N

INGREDIENTS

Ingredients: Chicken, Water, Salt, Spices, Dextrose, Flavoring, Turbinado Sugar, Lime Juice Concentrate.

- Lichee Nuts - N
- Macadamia Nuts - N
- Chestnuts - N
- Coconuts - N
- Pecan Nuts - N
- Brazil Nuts - N
- Pistachios - N
- Walnuts - N
- Molluscs - N

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PREPARATION & COOKING SUGGESTIONS

HEATING DIRECTIONS FLAT TOP/GRIDDLE From Frozen: Heat griddle to 350°F. Place patties on griddle. Heat over medium heat for 7 minutes or until hot and golden brown, turning frequently. From Thawed: Heat griddle to 350°F. Place patties on griddle. Heat over medium heat for 5 minutes or until hot and golden brown, turning frequently. CONVECTION OVEN From Frozen: Heat oven to 400°F. Place patties in single layer in shallow baking pan. Bake 7 minutes or until hot and golden brown, turning once. From Thawed: Heat oven to 400°F. Place patties in single layer in shallow baking pan. Bake 5 minutes or until hot and golden brown, turning once. CONVENTIONAL OVEN From Frozen: Heat oven to 400°F. Place patties in single layer in a shallow baking pan. Bake for 12 minutes or until hot and lightly browned, turning once. From Thawed: Heat oven to 400°F. Plac...

SERVING SUGGESTIONS

Center of the plate breakfast

MORE INFORMATION

Telephone : 800-533-2000

NUTRITIONAL ANALYSIS

Calories	80	**Total Fat**	6	**Sodium**	280 mg
Protein	7 g	**Trans Fat**	0 g	**Calcium**	0 mg
Total Carbohydrates	0 g	**Saturated Fat**	2 g	**Iron**	0.4 mg
Sugars	0 g	**Added Sugars**	0 g	**Potassium**	90 mg
Dietary Fiber	0 g	**Polyunsaturated Fat**		**Zinc**	
Lactose		**Monounsaturated Fat**		**Phosphorus**	
Sucrose		**Cholesterol**	40 mg		
Vitamin A (IU)		**Vitamin D**	0 mcg	**Thiamin**	
Vitamin A (RE)		**Vitamin E**		**Niacin**	
Vitamin C		**Folate**		**Riboflavin**	
Magnesium		**Vitamin B-6**		**Vitamin B-12**	
Monosodium		**Sulphites**		**Nitrates**	

NUTRITIONAL CLAIMS

MORE IMAGES



