

3591 - Landjager

For centuries German hunters and adventurers have set off with landjäger in their pockets. This smoked and cured meat traveled well and provided sustenance and energy when it was most needed. That's how it got its name, the hunter's meat. Today, landjäger still provides the perfect boost of energy for your outdoor adventure, which is why we call it the . survivalsnack. For thos...



MARKETING



Nutrition Facts

25 Servings per container

Serving Size 2.0 OZ

Amount Per Serving
Calories 200

% Daily Value*

Total Fat 16 g 25%

Saturated Fat 7 g 35%

Trans Fat 0 g

Cholesterol 35 mg 12%

Sodium 770 mg 32%

Total Carbohydrates 1 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 13 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0 mg 0%

Potassium 0 mg 0%

* 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		GTIN		Pack Description			
30000		90753633300001		5/10 OZ			
Brand		Brand Owner		GPC Description			
Schaller & Weber		Schaller Mfg Corp		Beef - Prepared/Processed			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
4 LBR	3.12 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
5.7 INH	0.5 INH	7.9 INH	0.01 FTQ	10x10	280 Days	35 FAH / 37.5 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



Refrigerate upon opening. Do not expose to excessive heat---UNIT UPC: 753633005125---

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 - MC
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS



Pork, Sea Salt, Dextrose, Spices, Cherry Powder, Celery Powder, Cane Sugar, Garlic Powder, Lactic Acid Starter Culture

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PREPARATION & COOKING SUGGESTIONS

ready to eat

SERVING SUGGESTIONS

Not Heat Treated, Shelf Stable

MORE INFORMATION