Smithfield

20070247877486 - Smithfield Smoke'NFast Superior Smoke House S...

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



MARKETING

All Smithfield brands are driven by the love of meat, ours, yours and, of course, your customers. That's why our offerings are so vast; because we all need our pork and specialty prepared meats our way, no one offers more. Smithfield Culinary offers everything you need to build your menu, from innovative culinary insights and ideas that help create head turning menu ideas. Smithfield has set sustainability goals because we believe we can build a more sustainable business and contribute to a better future.

Nutrition Facts

40 Servings per container

Serving Size **2 oz.**

Amount Per Serving

Calories **160**

	% Daily Value*
Total Fat 13	**20%**
Saturated Fat 4.5 g	**23%**
Trans Fat 0 g	
Cholesterol 30 mg	**10%**
Sodium 500 mg	**21%**
Total Carbohydrates 2 g	**1%**
Dietary Fiber 0 g	**%**
Total Sugars 1 g	
Includes 1 g Added Sugars	**%**
Protein 8 g	
Vitamin D 9.15 mcg	2%
Calcium 8.9 mg	0%
Iron 0.62 mg	4%
Potassium 150 mg	4%

* 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
20070247877486	20070247877486	

Brand	Brand Owner	GPC Description
Smithfield	Smithfield Foods, Inc	Pork - Prepared/Processed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
10.613 LBR	9.99 LBR	No	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13.625 INH	11.375 INH	5.3125 INH	0.468 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

***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 - NI
- Sesame - N
- Crustaceans - N

INGREDIENTS

PORK, WATER, BEEF, CORN SYRUP, CONTAINS 2% OR LESS OF: SALT, FLAVORINGS, SODIUM PHOSPHATES, PAPRIKA, SUGAR, SODIUM ERYTHORBATE, SODIUM NITRITE.

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PREPARATION & COOKING SUGGESTIONS

Skillet: Place sausage in skillet over medium-high heat. Cook 5 to 7 minutes, turning frequently to brown evenly.

SERVING SUGGESTIONS

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.

MORE INFORMATION