

3230 - Bratwurst Cooked 5x1



The Schaller & Weber Bratwurst follows a recipe brought to the U.S.A. by Ferdinand Schaller. As an apprentice sausage maker in Bavaria, his charcuterier roots reach back to the 15th-century and the development of this traditional German sausage. The family recipe Ferdinand created, a mixture of pork and veal in a natural casing, gives Schaller & Weber Bratwurst an unmistakable ...



MARKETING

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Nutrition Facts

varied Servings per container	
Serving Size	1 Link
Amount Per Serving	
Calories	230
% Daily Value*	
Total Fat 21 g	32%
Saturated Fat 8 g	40%
Trans Fat 0 g	
Cholesterol 55 mg	18%
Sodium 570 mg	24%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 12 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			
10032		30753633100326		4/2.5 LB			
Brand		Brand Owner		GPC Description			
Schaller & Weber		Schaller Mfg Corp		Pork Sausages - Prepared/Processed			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
10.4 LBR	10 LBR	Yes	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
9.7 INH	3.9 INH	1.6 INH	0.04 FTQ	10x20	117 Days	-5 FAH / -2.5 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

fully Cooked, Not Shelf Stable. Keep Frozen Below 32° - Consume Upon Opening ---UNIT UPC: 753633001080---

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

INGREDIENTS

Pork, Water, Veal, Salt, Sodium Lactate, Milk, Spices, Flavorings, Sodium Phosphate, Dextrose, Sodium Diacetate, Citric Acid

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PREPARATION & COOKING SUGGESTIONS

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SERVING SUGGESTIONS

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MORE INFORMATION