





10070800222664 - Smithfield Fully Cooked Sausage Patty, 1.5 oz, 3/10 lb, Frozen

All Smithfield brands are driven by the love of meat ours, yours and, of course, your customers. Thats 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. Equally important - Smithfield has set sustainability goals because we believe we can build a more sustainable business and contribute to a better future.



Brand: Smithfield

Nutrition Facts

106 servings per container **Serving size**

1 patty (43g)

Amount per serving Calories

180

Calcium 10.29mg 0%

Potassium 90mg 4%

	% Daily Value
Total Fat 18g	28%
Saturated Fat 6g	30%
Trans Fat 0g	
Polyunsaturated Fat 3g	
Monounsaturated Fat 7g	
Cholesterol 30mg	10%
Sodium 300mg	13%
otal Carbohydrate <1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 5g	10%

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Vitamin A 5.21IU 0%		
Vitamin C 0mg 0%		

* The % Daily Value (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

Vitamin D 27.88mcg 6% •

Iron 0.39mg 2%

advice

Ingredients

Pork, Water, Salt, Corn Syrup Solids, Spices, Sugar, Dextrose, Spice Extractives, Bht, Propyl Gallate, Citric Acid.

Case Specifications

GTIN	10070800222664	Case Gross Weight	32.93 LB
UPC		Case Net Weight	30 LB
Pack Size		Case L,W,H	16 IN, 13.25 IN, 12.63 IN
Shelf Life	240 Days	Cube	1.55 CF
Tie x High	9 x 6		

Preparation and Cooking

"Convection Oven: Heat oven to 350°F. Slice sausage roll into patties and place in single layer on parchment-lined sheet pan. Bake for 10 to 12 minutes, or until internal temperature reaches 165°F. Flat Top Grill Directions: Heat flat grill to 350°F. Slice sausage roll into patties and place in single layer on parchment-lined sheet pan. Cook for 10 to 12 minutes, or until internal temperature reaches 1650F. Note: you can also crumble sausage and cook on grill, turning frequently."

Serving Suggestions

Operators can serve for breakfast for dinner. Great when served between biscuit or English muffin, especially for easy to go options

Product Features and Benefits

Every breakfast aficionado knows that not all sausages are created equal, and our sausage brings the best to our customers.��� Our sausage is made with fresh pork trimmings, never fillers or binders, and flavored with a proprietary spice blend.

Packaging and Storage

Keep Frozen Until Use

Product Images











