



# 10070247130539 - Smithfield Smoked Sausage 3.33 lb

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.



Brand: Smithfield

## Nutrition Facts

40 servings per container  
**Serving size** 2 oz. (56g)

**Amount per serving**  
**Calories** 190

% Daily Value\*

<b>Total Fat</b> 17g	<b>26%</b>
Saturated Fat 6g	<b>30%</b>
<i>Trans</i> Fat 0g	
<b>Cholesterol</b> 35mg	<b>12%</b>
<b>Sodium</b> 500mg	<b>21%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 1g	
Includes 1g Added Sugars	<b>2%</b>
<b>Protein</b> 6g	<b>12%</b>

Vitamin D 30.43mcg 8% • Calcium 8.03mg 0%  
 Iron 0.36mg 0% • Potassium 350mg 10%

\* 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 advice.

### Ingredients

Pork, Water, Modified Food Starch, Dextrose, Contains 2% Or Less of: Salt, Potassium Lactate, Sodium Phosphates, Sodium Diacetate, Beef, Sodium Erythorbate, Sodium Nitrite, Flavorings.

### Case Specifications

<b>GTIN</b>	10070247130539	<b>Case Gross Weight</b>	11.36 LB
<b>Pack Size</b>	3/3.33 LB	<b>Case Net Weight</b>	9.99 LB
<b>Shelf Life</b>	240 Days	<b>Case L,W,H</b>	13.63 IN, 11.38 IN, 5.31 IN
<b>Tie x High [Total]</b>	11 x 10 [110]	<b>Cube</b>	0.48 CF

### Preparation and Cooking

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.

### Product Features and Benefits

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

### Packaging and Storage

Store and use per package instructions.

### Product Images



SAP Desc: SSG,SFD,GM,SMKD,REG,3/3.33#,ROPE