



10070247130546 - Smithfield Kielbasa Rope, Gold Medal, 2/5 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 180

% Daily Value*

Total Fat 16g	25%
Saturated Fat 6g	30%
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 2.5g	
Monounsaturated Fat 7g	
Cholesterol 35mg	12%
Sodium 520mg	22%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars <1g	
Includes 1g Added Sugars	0%

Protein 6g	12%
Vitamin D 29.78mcg 8%	Calcium 10.74mg 0%
Iron 0.45mg 2%	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.

SAP Desc: KLBSA,SFD,GM,POLSKA,3/3.33#,ROPE

Ingredients

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

Case Specifications

GTIN	10070247130546	Case Gross Weight	10.67 LB
Pack Size	3/3.33 LB	Case Net Weight	9.99 LB
Shelf Life	240 Days	Case L,W,H	13.63 IN, 11.38 IN, 5.31 IN
Tie x High [Total]	11 x 10 [110]	Cube	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. Our Smoked Sausage 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

