



00070247135285 -
KLBSA,SFD,GM,POLSKA,2/5#,6",4/1,FZ

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

1 link (112g)

Amount per serving

Calories

370

% Daily Value*

Total Fat 34g **52%**

Saturated Fat 12g **60%**

Trans Fat 0g

Polyunsaturated Fat 6g

Monounsaturated Fat 15g

Cholesterol 65mg **22%**

Sodium 1,110mg **46%**

Total Carbohydrate 3g **1%**

Dietary Fiber 0g **0%**

Total Sugars 2g

Includes 2g Added Sugars **4%**

Protein 12g **24%**

Vitamin D 60.29mcg 15% • Calcium 21.52mg 2%

Iron 0.89mg 4% • Potassium 210mg 6%

* 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, Contains 2% Or Less of: Salt, Sugar, Flavorings, Sodium Phosphates, Beef, Sodium Erythorbate, Sodium Nitrite.

Case Specifications

GTIN	00070247135285	Case Gross Weight	10.47 LB
UPC		Case Net Weight	10 LB
Pack Size	2/5 LB	Case L,W,H	10.63 IN, 7.63 IN, 6.44 IN
Shelf Life	365 Days	Cube	0.30 CF
Tie x High	22 x 9		

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



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