



00070247135292 - Smithfield Kielbasa, Gold Medal, 5/1, 6", 10 lb, Frozen

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

50 servings per container
Serving size 1 link (90g)

Amount per serving
Calories 290

% Daily Value*

Total Fat 28g	43%
Saturated Fat 10g	50%
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 4.5g	
Monounsaturated Fat 12g	
Cholesterol 55mg	18%
Sodium 890mg	37%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 9g	18%
Vitamin D 48.45mcg 10% • Calcium 17.29mg 0%	
Iron 0.71mg 4% • Potassium 160mg 6%	
Vitamin A 2.05IU 0%	
Vitamin C 0.01mg 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 advice.

Ingredients

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

Case Specifications

GTIN	00070247135292	Case Gross Weight	10.47 LB
UPC		Case Net Weight	10 LB
Pack Size	1/10 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



SAP Desc: KLBSA,SFD,GM,POLSKA,2/5#,6",5/1,FZ