



00025468447501 - Smithfield Fully Cooked Sausage Patty, Bronze Medal, 2 oz, 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

80 servings per container

Serving size

1 patty (56g)

Amount per serving

Calories

240

% Daily Value*

Total Fat 23g **35%**

Saturated Fat 8g **40%**

Trans Fat 0g

Polyunsaturated Fat 3.5g

Monounsaturated Fat 10g

Cholesterol 35mg **12%**

Sodium 460mg **19%**

Total Carbohydrate 2g **1%**

Dietary Fiber <1g **4%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 7g **14%**

Vitamin D 32.24mcg 8% • Calcium 20.35mg 2%

Iron 0.62mg 4% • Potassium 160mg 6%

Vitamin A 2.98IU 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 advice.

Ingredients

Pork, Water, Soy Flour, Contains 2% Or Less, of Corn Syrup Solids, Spice, Sugar, Soy Protein Concentrate, Dextrose, Spice Extratives, Bht, Propyl Gallate, And Citric Acid.

Case Specifications

GTIN	00025468447501	Case Gross Weight	10.65 LB
UPC		Case Net Weight	10 LB
Pack Size	1/10 LB	Case L,W,H	16 IN, 10 IN, 6 IN
Shelf Life	240 Days	Cube	0.56 CF
Tie x High	12 x 12		

Preparation and Cooking

Convection Oven: Heat oven to 350°F. Arrange frozen sausage patties in single layer on parchment-lined sheet pan. Bake for 5 to 7 minutes. Flat Top Grill: Heat grill to 350°F. Place frozen sausage patties on heated grill. Grill 3 to 5 minutes, turning frequently. Microwave: Place two sausage patties in single layer on microwave-safe plate; cover. Microwave on High (100% power) for 50 to 60 seconds. Let stand 2 minutes before serving. (Note: All microwave ovens vary. Times given are approximate.)

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

Store and use per package instructions.

Allergens

CONTAINS:
Soybeans or Soybean Derivatives



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Product Images



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