



10050500618431 - Farmer John HotLA Smoked Sausage, Links, 5/3 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: Farmer John



Nutrition Facts

24 servings per container

Serving size

1/2 link (56g)

Amount per serving

Calories

160

% Daily Value*

Total Fat 15g **19%**

Saturated Fat 5g **25%**

Trans Fat 0g

Polyunsaturated Fat 2.5g

Monounsaturated Fat 6g

Cholesterol 35mg **12%**

Sodium 520mg **23%**

Total Carbohydrate 1g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 7g **14%**

Vitamin D 0.8mcg 4% • Calcium 10mg 0%

Iron 0.5mg 2% • Potassium 370mg 8%

* 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, Potassium Lactate, Flavorings, Sugar, Sodium Phosphates, Paprika, Sodium Diacetate, Sodium Erythorbate, Extractives of Paprika, Sodium Nitrite. In Natural Pork Casing.

Case Specifications

GTIN	10050500618431	Case Gross Weight	15.99 LB
UPC		Case Net Weight	15 LB
Pack Size		Case L,W,H	15.50 IN, 8.75 IN, 7 IN
Shelf Life	365 Days	Cube	0.55 CF
Tie x High	13 x 7		

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



SAP Desc: SMSSG,FJ,HOTLA,5/3#,4/1,FZ