





10050500618455 - Farmer John Smoked Polish Sausage, 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. Equally important - 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	23%
Saturated Fat 5g	25%
Trans Fat 0g	
Polyunsaturated Fat 2.5g	
Monounsaturated Fat 6g	
Cholesterol 35mg	21%
Sodium 500mg	21%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 7a	14%

Vitamin D 31.77mcg 8%	•	Calcium 8.58mg 0%
Iron 0.45mg 2%	•	Potassium 360mg 10%
Vitamin A 1.53IU 0%		

Vitamin C 0mg 0%

Ingredients

Ingredients: Pork, Water, 2% Or Less of Salt, Sodium Lactate, Natural Flavorings, Sugar, Sodium Phosphates, Paprika, Sodium Diacetate, Oleoresin Paprika, Sodium Erythorbate, Sodium Nitrite, In a Natural Hog Casing.

Case Specifications

GTIN	10050500618455	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

Cooking times are based on product at refrigerator temperature. Heat hot dogs to internal temperature of 160°F. After reaching 160°F, product can be held at 140°F for maximum of 2 hours. Roller Grill: Cook hot dogs on medium-high for 35 to 45 minutes. Convection Steamer: Cook hot dogs for 5 to 10 minutes. Steam Table Water Bath: Cook hot dogs with water temperature at 180°F. for 10 to 15 minutes.

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

Keep frozen until use.

Product Images









^{*} 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.