



10045300662821 - Smithfield Smoked Sausage Rope, Natural Casing, 4/3.25 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

104 servings per container
Serving size 2 oz. (56g)

Amount per serving
Calories 200

% Daily Value*

Total Fat 17g	22%
Saturated Fat 5g	25%
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 3g	
Monounsaturated Fat 7g	
Cholesterol 50mg	17%
Sodium 530mg	23%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 1g Added Sugars	2%

Protein 6g **12%**

Vitamin D 0.4mcg 2% • Calcium 50mg 4%
 Iron 0.4mg 2% • Potassium 200mg 4%

* 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, Mechanically Separated Chicken, Water, Corn Syrup, Contains 2% Or Less of: Salt, Modified Food Starch, Flavorings, Autolyzed Yeast Extract, Dextrose, Potassium Acetate, Potassium Lactate, Monosodium Glutamate, Sodium Phosphates, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite.

Case Specifications

GTIN	10045300662821	Case Gross Weight	13.81 LB
Pack Size	4 / 3.25LB	Case Net Weight	13 LB
Shelf Life	365 Days	Case L,W,H	16 IN, 11.38 IN, 5.19 IN
Tie x High [Total]	10 x 12 [120]	Cube	0.55 CF

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,SFD,4/3.25#,ROPE,FZ