



20070247877486 - Smithfield Smoke'NFast Superior Smoke House Smoked Sausage, Rope, 3/3.33 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

40 servings per container

Serving size

2 oz. (56g)

Amount per serving

Calories

160

% Daily Value*

Total Fat 13g **20%**

Saturated Fat 4.5g **23%**

Trans Fat 0g

Cholesterol 30mg **10%**

Sodium 500mg **21%**

Total Carbohydrate 2g **1%**

Dietary Fiber 0g **0%**

Total Sugars <1g

Includes <1g Added Sugars **0%**

Protein 8g **16%**

Vitamin D 9.15mcg 2% • Calcium 8.9mg 0%

Iron 0.62mg 4% • Potassium 150mg 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, Water, Beef, Corn Syrup, Contains 2% Or Less of: Salt, Flavorings, Sodium Phosphates, Paprika, Sugar, Sodium Erythorbate, Sodium Nitrite.

Case Specifications

GTIN	20070247877486	Case Gross Weight	10.63 LB
UPC		Case Net Weight	9.99 LB
Pack Size	3/3.33 LB	Case L,W,H	13.38 IN, 11.38 IN, 5.31 IN
Shelf Life	240 Days	Cube	0.47 CF
Tie x High	11 x 10		

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,SNF,SMKD,3/3.33#,ROPE,FZ