Breakfast Sausage





All fresh sausages are not created equal.

It's great to know that Farmland® is doing everything possible to bring the absolutely freshest sausage to our customers. In a process that begins with our fresh pork trimmings, we chop, grind and flavor our sausage with a proprietary blend of special spices. The sausage is then chilled to less than 40 degrees to ensure that every sausage produced has the absolutely best flavor possible.

Today's pork trimmings are tomorrow's sausage.

As in all of Farmland's award-winning products, only raw materials from cornfed Midwestern hogs are used to produce our sausage in our own state-of-the-art facilities.

This means that we can ensure quality from the beginning of the process to the very end.

If you're looking for the freshest, highest-quality sausage around, look no further than Farmland.

How Farmland® Sausage is made.





DIXIE SKILLET SAUSAGE Facts/Features Gold Medal sausage is 65% lean High lean/fat ratio means better flavor and less shrinkage No MSG No chemical flavor aftertaste Patty $2\frac{7}{8}$ " & $5\frac{1}{4}$ " diameter Increased plate coverage Natural spices Better-tasting sausage Exact pieces/case Reliable portion control/increased profits Pre-rigor pork Better blend of spices, very little shrinkage, better shelf life — 14 to 21 days

Firm bite, even texture and better flavor

Consistently fresh sausage

Quick cook time and a variety of cooking methods

Exact portion cost

Versatility in usage

Good lean/fat ratio

Facts/Features

Made fresh daily

Consistent sizing

Layer packed

Uses fresh trimmings directly from Farmland facilities

Product in many different sizes

Silver Medal sausage is 58% lean

Uses specially formulated casings

Fully Cooked Sausage

No need to compromise on quality, flavor or consistency when you serve Farmland® Fully Cooked Sausage. Made from superior cuts of lean pork and 100% natural spices, this easy-toprepare sausage delivers a firm bite with authentic Farmland flavor.

Fresh Sausage

Starting with fresh pork trimmings from our own facilities and blending them with special Farmland spices, we process the freshest and best-tasting sausage available.





58/42



52/48

(variance 2%)

DIMENSION SPECIFICATIONS

LINKS — Fresh, Skin-On and Skinless





Available as Dixie Skillet, Farmland® Silver Medal and Bronze Medal



Available as Farmland® Silver Medal



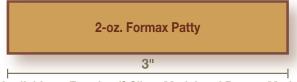
Available as Farmland® Silver Medal and Bronze Medal



Available as Farmland® Silver Medal



Available as Dixie Skillet and Farmland® Silver Medal

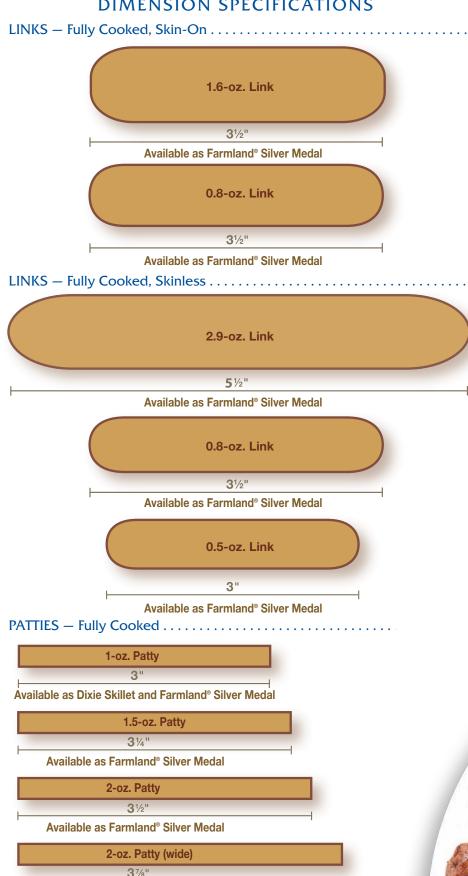


Available as Farmland® Silver Medal and Bronze Medal



Available as Dixie Skillet, Farmland® Silver Medal and Bronze Medal

DIMENSION SPECIFICATIONS



Available as Farmland® Silver Medal

To meet the diverse needs of the foodservice operator, Dixie Skillet, Silver and Bronze Medal designation differentiates types and levels of products.

Dixie Skillet: Represents the highest quality Farmland® products for the most discerning customers who want the very best.

Silver: Farmland traditional high-standard products available at a more affordable price for customers who still want excellent quality but need a lower cost.

Bronze: For cost-conscious customers, this level is driven more by price but still provides good-quality products.

