

Farmer John 3633 - Farmer John Smoked Sausage 3 Lb

All Smithfield brands are driven by the love of meat ours, yours and, of course, your customers. Thats 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.





✤ Benefits

Casing.

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.

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

| Allergens | |
|---|--|
| Free From: | |
| 🕞 crustaceans 🔘 eggs 🔊 fish 🖞 milk | |
| Speanuts So sesame So soy () tree nuts | |
| wheat | |
| | |
| Image: Second | |

ΔΙΙοrσοης

Nutrition Facts

| Servings per Containe Serving size 1/2I | er 24 Link (56g) |
|--|---|
| Amount per serving Calories | 160 |
| % | Daily Value* |
| Total Fat 15g | 23% |
| Saturated Fat 5g | 25% |
| <i>Trans</i> Fat 0g | |
| Cholesterol 35mg | 12% |
| Sodium 500mg | 22% |
| Total Carbohydrate 1g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes 0g Added Sugar | 0% |
| Protein 7g | |
| | 4500/ |
| Vitamin D 31.77mg | 159% |
| | 1% |
| Iron 0.45mg | 3% |
| Potassium 360mg | 8% |
| Calcium 8.58mg Iron 0.45mg Potassium 360mg * The % Daily Value (DV) tells you how m a serving of food contributes to a daily d a day is used for general nutrition advice | 8% nuch a nutrient in iet. 2,000 calories |

Handling Suggestions

Keep frozen until use.

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.

Prep & Cooking Suggestions

Cooking times are based on product at refrigerator temperature. Heat hot dogs to internal temperature of 160F. After reaching 160F, product can be held at 140F 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 180F. for 10 to 15 minutes.

Product Specifications

| Brand M | | | Manufacturer | | | | Product Category | | |
|----------------------|----------------|--------|--------------------------|------|----------------|----------------------|------------------|----------------------|---------|
| Farmer John | | | Smithfield Foods Inc. | | | | Pork | | |
| MFG # | | (| SPC # | GTIN | | | Pack | Pack Desc. | |
| 100505 | 10050500618455 | | 3633 | 1 | 10050500618455 | | 5 | 5 | 5/3 lbs |
| Gross V | Veight | Net We | Weight Country of Origin | | K | osher Child Nutritio | | | |
| 15.9 | 9lb | 151 | b | USA | | | No | No | |
| Shipping Information | | | | | | | | | |
| Length | Width | Height | Volu | ıme | TIxHI | Shelf Li | ife | Storage Temp From/To | |
| 15.5in | 8.75in | 7in | 0.55 | 5ft3 | 13x7 | 365DA | ΥS | -10°F / 0°F | |





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Nutrition Analysis - By Serving

| Calories | 160 | Total Fat | 15g | Sodium | 500mg |
|----------------------|------|---------------------|---------|----------------|--------|
| Protein | 7 | Trans Fats | Og | Calcium | 8.58mg |
| Total Carbohydrates… | 1g | Saturated Fat | 5g | Iron | 0.45mg |
| Sugars | Og | Added Sugars | Og | Potassium | 360mg |
| Dietary Fiber | Og | Polyunsaturated Fat | 2.5g | Zinc | |
| Lactose | | Monounsaturated Fat | 6g | Phosphorus | |
| Sucrose | | Cholesterol | 35mg | | |
| Vitamin A(IU)• | 1.53 | Vitamin D | 31.77mg | Thiamin | |
| Vitamin A(RE) | | Vitamin E | | Niacin | |
| Vitamin C | 0mg | Folate | | Riboflavin | |
| Magnesium | | Vitamin B-6 | | Vitamin B-1 2• | |
| Monosodium | | Sulphites | | Nitrates | |

Additional Images



