



Nutrition Facts

Serving Size – 3.2 oz

Calories 310

Total Fat 27g	42%
Saturated Fat 12g	50%
Cholesterol 70mg	23%
Sodium 800mg	33%
Total Carbs 1g	0%
Dietary Fiber 0g	
Sugars 12g	
Protein 7g	

Vitamin A 0%	Calcium 4%
Vitamin C 0%	Iron 4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for



Raw Mild Italian Sausage 6/2.5 Lbs

Product Description - Sheboygan Has Delivered Quality Meat Products Since 1933, And Their Mild Italian Sausage Is A True Example Of Dedication To The Craft. These Juicy And Delicious Sausages Are Made With Hand-selected Pork Blended With Our Select Mild Italian Seasonings. We Hardwood Smoke All Of Our Sausages In Small Batches For That Savory, Robust Flavor That Is A Favorite Across The Country. With 7g Of Protein In Each Generous 3.2oz Serving, These Sausages Are Sure To Help You Feel Satisfied Throughout Your Day. Serve At Your Next Grill-out With A Toasted Bun Along With Plenty Of Toppings, Or Create An Intimate Meal The Traditional Way With Onion And Green Peppers Over A Bed Of Pasta. No Matter How You Serve It, Sheboygan Is Sure To Be A Crowd-pleaser!

Product Code - 83874

GTIN - 10079041837743

Master Case

Piece Count	Net Weight	Gross Weight
	15	16
Width	Length	Height
8.5"	17.25"	5"
TI	HI	Cube
10	10	0.42 cubic ft

Retail Pack

Net Weight	Width	Length	Height
2.5	5.5"	8"	2"

Storage

Shelf Life	Storage Temp	Storage Method
365 days from production	Storage Handling: -10°F-0°F	Keep Frozen

Preparation

Preheat Gas Grill To Medium-Low Heat. (Of Charcoal, Allow To Burn Until White Ash Forms On Embers) Place Links On Grill, 7-9 Inches Above The Heat Source. Turn Approximately 4-6 Minutes. Cook Until Golden-Brown, 25-30 Minutes.

Heat Skillet To Medium. Add 1/2 Cup Water, Coarsely Chopped Onions (Optional) And Links To Skillet. Cover, Continue Heating For 10 Minutes. Remove Cover, Cook An Additional 10 Minutes Until Golden Brown.

Ingredients

general nutrition advice.

Pork, Water, Less Than 2% Of: Salt, Spices, Monosodium Glutamate,
Paprika, BHA, BHT