



Fully Cooked Natural Casing 5:1 Bratwurst 2/5 Lb

Product Description - A Fan Favorite Across The Country, Sheboygan Sausage Is Handcrafted The Old Fashioned Way In Small Batches. Sheboygan Sausages Deliver Quality And Nostalgia In Every Bite. Old World Recipe, Old World Flavor, Naturally Good Sausage, America's Tradition Since 1933, Naturally Hardwood Smoked, No Artificial Flavors Or Colors

Product Code - 83885

GTIN - 10078305838854

Master Case

| Piece Count | Net Weight | Gross Weight |
|-------------|------------|--------------|
| 2 | 10 | 11 |

| Width | Length | Height |
|--------|---------|--------|
| 9.375" | 12.625" | 5.875" |

| TI | HI | Cube |
|----|----|--------------|
| 15 | 7 | 0.4 cubic ft |

Storage

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

Preparation

Cook Over Medium-High Heat Until Browned, About 5 Minutes, Turning Links Often.

Brown Lightly Over Low To Medium Heat Until Thoroughly Heated.

Preheat Broiler. Place Links On Broiler Pan Or Foil-Lined Baking Pan On Center Oven Rack (7-9 Inches From Heat). Broil For 11-12 Minutes Or Until Sausage Internal Temperature Reaches 160°F, Turning Links Every 4 Minutes.

Ingredients

Pork, Water, Salt, Dextrose, Sodium Acetate, Sodium Diacetate, Monosodium Glutamate, Flavoring, Lemon Juice Solids (Corn Syrup Solids, Lemon Juice Solids, Lemon Oil), BHA, Propyl Gallate, Citric Acid



Nutrition Facts

Serving Size – 3.2 oz

Calories 260

Calories from Fat 220

| | |
|------------------|-----|
| Total Fat 24g | 37% |
| Saturated Fat 8g | 40% |
| Trans Fat 0g | |
| Cholesterol 60mg | 20% |
| Sodium 720mg | 30% |
| Total Carbs 1g | 0% |
| Dietary Fiber 0g | 0% |
| Sugars 1g | |
| Protein 14g | |

| | |
|--------------|------------|
| Vitamin A 0% | Calcium 2% |
| 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 general nutrition advice.