

PORK AND BEEF BREAKFAST SAUSAGES PRESERVED, FULLY COOKED IN A 100% VEGETABLE CASING

Your Trusted Food Partner *



Updated: March 11, 2024

#92243 PORK AND BEEF BREAKFAST SAUSAGES PRESERVED, FULLY COOKED IN A 100% VEGETABLE CASING





Made from pork and beef

INGREDIENTS

Pork, Water, Toasted wheat crumbs, Beef, Vegetable casing (sodium alginate), Salt, Wheat gluten, Modified wheat starch, Wheat protein isolate, Mustard, Spices, Sodium erythorbate, Natural flavour, Spice extractives, Milk ingredients. Contains: wheat, mustard, milk.



In a vegetable casing

ALLERGENS

Contains : Milk, Mustard, Wheat

Verified for : Nuts, peanuts, sesame seeds, wheat, eggs, milk, soybeans, crustaceans, shellfish, fish, mustard seeds, sulphite (>10 ppm) and gluten sources (barley oat, rye, triticale, wheat)

COOKING INSTRUCTIONS

Combi: 425°F (220°C) From 6 to 6 minutes

Convection : 375°F (190°C) From 10 to 12 minutes Reheat 10 to 12 minutes

Conventionnal Oven : 375°F (190°C) From 10 to 12 minutes

Fryer : 350°F (180°C) From 2 to 2.5 minutes

Smooth plate :

350°F (180°C) From 12 to 15 minutes Temperature : medium / high In order to speed up the cooking, you can blanch the sausages in boiling water during 5 minutes

Frying pan :

350°F (180°C) From 12 to 15 minutes Temperature : medium / high In order to speed up the cooking, you can blanch the sausages in boiling water during 5 minutes

Fully cooked

Fully Cooked

Frozen

Nutrition Facts

Per 2 sausages

Amount Per Serving	
Calories 230	
	% Daily Value*
Fat 19 g	25%
Saturated 7 g	35%
+ Trans 0 g	
Carbohydrate 5 g	
Fibre 0 g	0%
Sugars 0 mg	
Protein 8 g	
Cholesterol 40 mg	
Sodium (480 mg)	21%
Potassium 125 mg	3%
Calcium 10 mg	1%
Vitamin A 19.2 µg	2%
Iron 0.75 mg	4%

Product code	Dist. code	Case weight	Units per case	Unit weight	Shelf life
92243		4,00 kg	114	2,00 kg	180 days at -18°C



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