



# 1001



## Coarse Grind Breakfast Link, 2 oz.

- Gluten Free
- All Natural \*
- USDA Inspected
- Small Batches
- No MSG
- Soy Free
- Nitrite Free
- No Preservatives
- Nitrate Free
- Artisan Crafted
- Family Owned
- Heirloom recipe

### Nutrition Facts

Serving Size 2.5 oz (71g)

Amount Per Serving		Calories from Fat 170	
		% Daily Values*	
<b>Calories</b> 210			
<b>Total Fat</b> 18g			<b>28%</b>
Saturated Fat 6g			<b>30%</b>
Trans Fat 0g			
<b>Cholesterol</b> 45mg			<b>15%</b>
<b>Sodium</b> 740mg			<b>31%</b>
<b>Total Carbohydrate</b> 1g			<b>0%</b>
Dietary Fiber 0g			<b>0%</b>
Sugars 0g			
<b>Protein</b> 10g			<b>20%</b>
Vitamin A 2%	•	Calcium 2%	
Iron 4%			

\*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

**DESCRIPTION:** Polidori Breakfast Sausage is made fresh using only the finest ingredients. Made with lean cuts of pork shoulder combined with fresh spices highlighting sage. This sausage is juicy and satisfying. Excellent lean to fat ratio of 82/18. This product is perfect with eggs, waffles, pancakes, or biscuits. Packaged raw in a 10 pound case containing 80 links to a case.

**INGREDIENTS:** Pork, Salt, Spices, Fruit Juice (color), Collagen Casings

**PACK SIZE:** 10 pound case

**UPC:** 7 07704 91759 6

**GTIN:** 00 7 07704 91759 6

**STORAGE:** Frozen

**SHELF LIFE:** 3 months

**NET WEIGHT:** 10 lbs.

**GROSS WEIGHT:** 10.59 lbs.

**CASE DIMENSIONS:** 9 x 12 x 5

**PALLET:** 15 Layer, 7 High = Total 105

**CUBE:** 32.81

**COOKING INSTRUCTIONS:** The USDA and the National Pork Board recommend cooking pork to an internal temperature of 160° F.



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[www.polidorisausage.com](http://www.polidorisausage.com)

\*Minimally Processed

**For more information or to request a sample, please call 303-455-5701**