



# 1037



## Hatch Chile Cheese Links, 6 inch, 5:1

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

### Nutrition Facts

servings per container  
**Serving size 1 Link (4 oz)**

Amount per serving  
**Calories 310**

	% Daily Value*
<b>Total Fat</b> 26g	<b>33%</b>
Saturated Fat 9g	<b>45%</b>
Trans Fat 0g	
<b>Cholesterol</b> 75mg	<b>25%</b>
<b>Sodium</b> 800mg	<b>35%</b>
<b>Total Carbohydrate</b> 1g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 16g	
Vitamin D 0mcg	0%
Calcium 48mg	4%
Iron 1mg	6%
Potassium 10mg	0%

\*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.

Calories per gram:  
 Fat 9 • Carbohydrate 4 • Protein 4



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**DESCRIPTION:** Polidori Hatch Chile Cheese Sausage is made fresh using only the finest ingredients. Made with lean cuts of pork shoulder combined with fresh spices highlighting mozzarella cheese and hatch green chiles. This sausage is juicy and satisfying. Excellent yield with a lean to fat ratio of 82/18. This product is perfect for sauces, pizza's, calzones, soups, appetizers, pasta, and breakfast dishes. Packaged 40 (4 oz.) links to a case using a natural casing

**Ingredients:** Pork, Green Chili Peppers, Reduced Fat Mozzarella Cheese (Pasteurized Part Skim Milk, Nonfat Milk, Modified Food Starch, Cultures, Salt, Vitamin A Palmitate, Enzymes), Salt, Seasoning

**PACK SIZE:** 10 pound case

**UPC:** 7 07704 91903 3

**GTIN:** 00 7 07704 91903 3

**STORAGE:** Frozen

**SHELF LIFE:** 14 days fresh

**NET WEIGHT:** 10 lbs.

**GROSS WEIGHT:** 10.59 lbs.

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

**PALLET:** 15 LAYER, PALLET 7 HIGH = TOTAL 105

**CUBE:** 32.81

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

\*Minimally Processed

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