1088

Avery Beer Bratwurst, 4:1

- Small Batches
- Nitrite Free
- Artisan Crafted
- All Natural *
- No MSG
- No Preservatives
- Family Owned
- USDA Inspected
- Soy Free
- Nitrate Free
- Authentic Taste

Nutrition Facts

Serving Size 2.5 oz. (71g)
Servings Per Container

Amount Per Serving	
Calories 200	Calories from Fat 160
	% Daily Value*
Total Fat 17g	**26%**
Saturated Fat 6g	**30%**
Trans Fat 0g	
Cholesterol 45mg	**15%**
Sodium 720mg	**30%**
Total Carbohydrate 1g	**0%**
Dietary Fiber 0g	**0%**
Sugars 0g	
Protein 9g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• 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
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

POLIDORI SAUSAGE
— SINCE 1925 —

3800 Dahlia Street
Denver, CO 80207
303.455.5701
www.polidorisausage.com

DESCRIPTION: Polidori Avery Beer Bratwursts are made fresh using only the finest ingredients. Made with lean cuts of pork shoulder combined with fresh spices highlighting parsley and garlic with the distinct crisp flavor of Avery Hog Heaven Beer. This sausage is juicy and satisfying. Excellent yield with a fat to lean ratio of 82/18. This product is perfect for Oktoberfest, summer BBQ's, concession stands, sandwiches and soups. Packaged raw in a 10 pound case containing 40 links to a case.

INGREDIENTS: Pork, Beer (Rocky Mountain Water, Malted Barley, Hops, Yeast), Black Pepper, Garlic, Parsley, Hog Casing

PACK SIZE: 10 pound case

UPC: 7 07704 91743 5

GTIN: 00 7 07704 91743 5

STORAGE: Frozen

SHELF LIFE: 1 year

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