

1112

Sicilian Sausage



- Gluten Free
- Giuteiriree
- Nitrite Free
- Artisan Crafted

Small Batches

- All Natural *
- No MSG
- No Preservatives
- Family Owned
- USDA Inspected
- Soy Free
- Nitrate Free

Nutrition Facts Serving Size 1 Link (4 oz.) Servings Per Container 4

Amount Per Serving	
Calories 340 Ca	alories from Fat 260
	% Daily Value*
Total Fat 29g	45%
Saturated Fat 10	g 50 %
Trans Fat 0g	
Cholesterol 80mg	27%
Sodium 790mg	33%
Total Carbohydrate	e 2g 1%
Dietary Fiber 1g	4%
Sugars 1g	

Frotein rog	
Vitamin A 2%	 Vitamin C 4%
Calcium 6%	 Iron 6%

Protein 18a

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

depending on yo	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 gran	n:		

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



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DESCRIPTION: Polidori Sicilian Sausage is made fresh using only the finest ingredients. Made with lean cuts of pork shoulder combined with fresh spices highlighting sundried tomatoes and Romano cheese. 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, Romano Cheese (Pasteurized Cow's milk, Cheese Culture, Salt, Enzymes, Powdered Cellulose (anti-caking agent), calcium propionate (preservative) Sun Dried Tomatoes, Spices.

PACK SIZE: 10 pound case

UPC: 7 07704 91869 2

GTIN: 00 7 07704 91869 2

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