

115

Breakfast Patties, 6:1. 2.5 oz.

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

Amount Per Serving Calories 210 Total Fat 18g Saturated Fat Trans Fat 0g Cholesterol 45m Sodium 770mg Total Carbohydr		Calories	from Fat 160
Total Fat 18g Saturated Fat Trans Fat 0g Cholesterol 45m Sodium 770mg		Calories	
Saturated Fat Trans Fat 0g Cholesterol 45m Sodium 770mg			% Daily Values*
Saturated Fat Trans Fat 0g Cholesterol 45m Sodium 770mg			
Trans Fat 0g Cholesterol 45m Sodium 770mg			28%
Cholesterol 45m Sodium 770mg	6g		30%
Cholesterol 45m Sodium 770mg			
Sodium 770mg	a		15%
rotal Carbonyui	ete 1a		32% 0%
Dioton, Eibor (0%
Dietary Fiber (Jg		0%
Sugars 0g			
Protein 10g			20%
Vitamin A 2%	•		Calcium 2%
Iron 4%			
*Percent Daily Values a Values may be higher			
Total Fat	Less than	65g	2,500 80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate Dietary Fiber		300g 25g	375g 30a



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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 for the perfect breakfast treat. Excellent lean to fat ratio of 72/28 this product is perfect with eggs, waffles, pancakes, or biscuits. You will love Polidori's delicately mild flavor and juicy texture of this classic breakfast sausage. This product comes in 60 raw patties a package, frozen, and individually separated by paper.

INGREDIENTS: Pork, Salt, Spices, Sugar, Fruit Juice (color)

PACK SIZE: 10 pound case

UPC: 7 07704 91763 3

STORAGE: Frozen

SHELF LIFE: 3 months

NET WEIGHT: 10 lbs.

GROSS WEIGHT: 10.59 lbs.

CASE DIMENSIONS: 16.5 x 4 x 10.5

PALLET: 10 Layer, 8 High = Total 80

CUBE: 12.64

COOKING INSTRUCTIONS: The USDA and the National Pork Board

recommend cooking pork to an internal temperature of 160° F.

*Minimally Processed

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