



114

Sliced Italian

- 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

45 servings per container
Serving size 100 Grams (100g)

Amount Per Serving
Calories 310

	% Daily Value*
Total Fat 26g	34%
Saturated Fat 9.05g	45%
Trans Fat 0g	
Polyunsaturated Fat 2.78g	
Monounsaturated Fat 11.62g	
Cholesterol 65mg	22%
Sodium 430mg	19%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	1%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Sugar Alcohol 0g	
Protein 15g	30%
Vitamin D 0.18mcg	0%
Calcium 27.35mg	2%
Iron 0.99mg	6%
Potassium 270mg	6%

*The % Daily Value (DV) 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.



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 303.455.5701
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DESCRIPTION: A true authentic family heirloom recipe Great Grandma Polidori brought to the states from southern Italy. Each day Polidori Mild Italian Sausage is made fresh using only the finest ingredients just like it was made back in 1925. Made with lean cuts of pork shoulder combined with fresh spices highlighting cracked fennel and a mild flavor profile. This sausage is juicy and satisfying. Excellent fat to lean ratio with a yield of 100%. This product is perfect for sauces, pizza's, calzones, soups, appetizers, pasta, and breakfast dishes. Packaged pre-cooked in a 10 pound case containing 2 five pound bags with 325 slices per bag.

INGREDIENTS: Pork, Water, Spices, Salt, Paprika, Natural Flavoring

PACK SIZE: 10 pound case with 2/5lb bags

THICKNESS: coin cut 1/8"-1/4" thick, 32mm +/- 2mm, 8 pcs/oz

UPC: 7 07704 91760 2

GTIN: 00 7 07704 91760 2

STORAGE: Frozen

SHELF LIFE: 4 months with intact packaging

NET WEIGHT: 10 lbs.

GROSS WEIGHT: 10.59 lbs.

CASE DIMENSIONS: 12 x 10 x 5.5

PALLET: 15 LAYER, PALLET 10 HIGH = TOTAL 150

CUBE: 57.29

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