



# 1300

## Hot Polish Link, 3:1



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

### Nutrition Facts

Serving Size 2 oz (56g)  
Servings Per Container 8

Amount Per Serving		Calories from Fat 140	
		% Daily Values*	
<b>Calories</b> 180			
<b>Total Fat</b> 15g			<b>23%</b>
Saturated Fat 5g			<b>25%</b>
Trans Fat 0g			
<b>Cholesterol</b> 35mg			<b>12%</b>
<b>Sodium</b> 380mg			<b>16%</b>
<b>Total Carbohydrate</b> 2g			<b>1%</b>
Dietary Fiber 0g			<b>0%</b>
Sugars 0g			
<b>Protein</b> 8g			<b>16%</b>
Vitamin A 8%		Vitamin C 2%	
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
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

**DESCRIPTION:** Polidori Hot Polish Sausage is made fresh using only the finest ingredients. Made with a perfect blend of lean beef and pork cuts combined with whole mustard seed and spices. This sausage is juicy and satisfying. Excellent yield with a fat to lean ratio of 100%. This product is perfect for sandwiches, European dishes, and grilling. Packaged pre-cooked in a 10 pound case with 2/5lb bags containing 30 links.

**INGREDIENTS:** Pork, Beef, Dextrose, Salt,, Spices, Paprika, Natural Casing

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

**UPC:** 7 07704 91880 7

**GTIN:** 00 7 07704 91880 7

**STORAGE:** Frozen

**SHELF LIFE:** 1 year

**NET WEIGHT:** 10 lbs.

**GROSS WEIGHT:** 10.59 lbs.

**CASE DIMENSIONS:** 14 x 6.5 x 5

**PALLET:** 20 LAYER, PALLET 6 HIGH = TOTAL 120

**CUBE:** 34.76

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



3800 Dahlia Street  
Denver, CO 80207  
303.455.5701  
[www.polidorisausage.com](http://www.polidorisausage.com)

\*Minimally Processed

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