



# 1007

## Garlic Italian Bulk



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

### Nutrition Facts

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

Amount Per Serving

**Calories 210**      **Calories from Fat 160**

**Total Fat 17g**      **26%**

Saturated Fat 6g      **30%**

Trans Fat 0g

**Cholesterol 50mg**      **17%**

**Sodium 470mg**      **20%**

**Total Carbohydrate 1g**      **0%**

Dietary Fiber 1g      **4%**

Sugars 0g

**Protein 11g**

Vitamin A 4%      •      Vitamin C 2%

Calcium 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
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



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**DESCRIPTION:** Polidori Garlic Italian sausage is made fresh using only the finest ingredients. Made with lean cuts of pork shoulder combined with fresh spices highlighting cracked fennel and a garlic flavor profile. This sausage is juicy and satisfying. Excellent yield with a fat to lean ratio of 82/18. This product is perfect for sauces, pizza's, calzones, soups, appetizers, pasta, and breakfast dishes. Packaged raw ground in a single 10 pound case.

**INGREDIENTS:** Pork, Salt, Spices, Paprika, Garlic, Lime Juice from Concentrate (water, concentrated lime juice), and less than 2% of lime oil, sodium benzoate (preservative, sodium metabisulfite (preservative), and Corn Syrup

**PACK SIZE:** 10 pound case

**UPC:** 7 07704 91782 4

**GTIN:** 00 7 07704 91782 4

**STORAGE:** Frozen

**SHELF LIFE:** 3 months

**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. The National Pork Board follows the guidelines of the USDA.

\*Minimally Processed

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