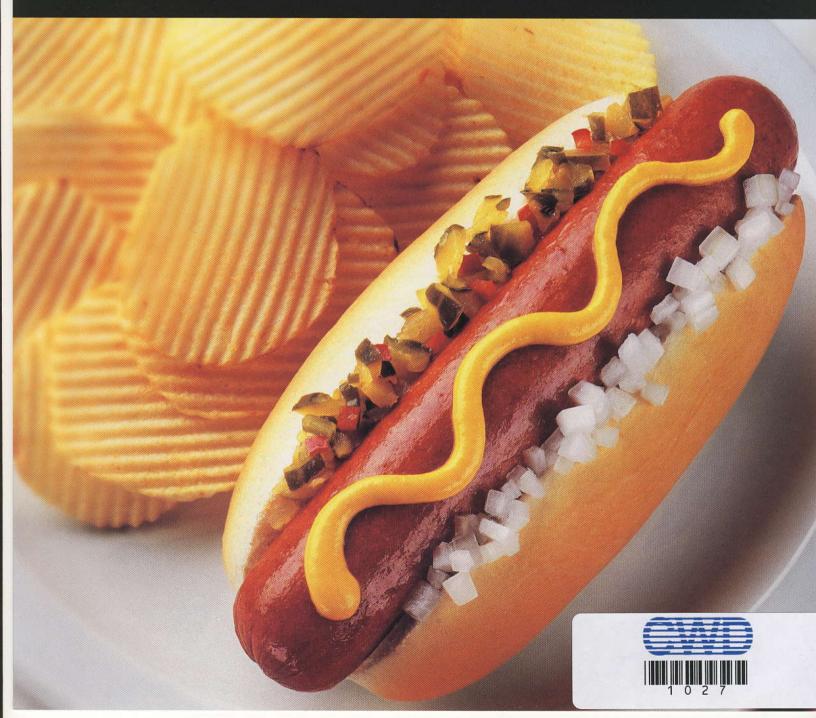
One bite will change your idea of Hot Dogs forever

Skylark Meats





Why Menu Hot Dogs?

Just like baseball, rock 'n roll and deep-dish apple pie, hot dogs are a true American classic. Easy to cook and easy to eat, this tasty food provides a fun, fast meal ideal for kids and adults alike. And BIG CITY REDS are the tastiest hot dogs of all. BIG CITY REDS hot dogs are made from fresh 100% U.S. beef that has been seasoned, cured and smokehouse finished for an incredible flavor and bite everyone is sure to love.

Better Beef = Better Bite + Better Taste

BIG CITY REDS hot dogs and Polish sausages are made from the highest protein, fresh, U.S. beef available. Handcrafted in small batches and then naturally wood smoked, BIG CITY REDS really are better beef. And better beef means better bite and better taste.

BIG CITY REDS Beef Hot Dog Ingredients:

Beef, Water, Salt, Dextrose, Flavorings, Extractives of Paprika, Sodium Erythorbate, Sodium Nitrite.

Unlike its many competitors, BIG CITY REDS does not contain the following:

- **No Flavor Enhancers**
- No Fillers

- MSG
- Artificial colors or flavors
- Sorbitol

- Animal by-products
- Hydrolyzed soy, wheat, or other vegetable protein
- No Binders

 Sodium phosphate
- Mustard

Features

100% Fresh U.S. Beef No fillers, binders or artificial flavors or colors

Naturally Smoked Vacuum Packed in Four 2 1/2 Pound Bags Frozen Distribution Complete Program/Full Line

Benefits

Outstanding flavor, customer satisfaction Simply the best bite and flavor anywhere

No artificial aftertaste Fresh flavor, no waste and quick thaw Long shelf life, easy storage Versatile, turnkey operation

Complete Merchandising Program

BIG CITY REDS can increase your sales and profit margins by providing:

- Point of Purchase Materials:
- Equipment Purchase Programs:

Posters, static clings, table tents and apparel.

- Roller grills, condiment bars, mini pushcart steamers, umbrellas, bun warmers and accessories including foil wraps.
- Related Products:

Special rolls and condiments.

Profitability Calculator For

MENU PRICE	\$
MEAT COST / PORTION	\$ %
OTHER FOOD INGREDIENTS	\$ %
TOTAL FOOD COST	\$ %
GROSS PROFIT	\$ %
GROSS PROFIT PER CASE	\$ _

Easy Preparation Instructions

BIG CITY REDS hot dogs, Polish sausages and hot links are already fully cooked. Just heat to a temperature of 160° – 165°F and serve.

IMPORTANT Thaw product completely (34°F) before heating. (Heating a frozen hot dog will overcook the outside before the inside is done causing a dry tough bite and excess saltiness.)

Steam Cook: 8 - 10 minutes in a perforated liner above simmering water. Maximum holding time - 30 minutes.

Water Cook: Add hot dogs to boiling water. Immediately remove pan from heat and let stand 6 – 8 minutes. Maximum holding time in hot water after heating – 25 minutes.

Roller Grill Cook: About 15 minutes on rollers at medium heat setting. Roller grill sizes and wattages may vary so adjust heat setting and time accordingly. The proper heat setting will allow a maximum holding time of at least 60 minutes without burning or drying the hot dogs.

Flat or CharGrill Cook: Score casing hot dogs from end to end on top and bottom, and place directly on grill. Skinless products need not be scored. Turn every 2 minutes until the surface is shiny black and deep red – about 10 minutes. Holding time on cooler side of grill at "low" or "warm" setting – 10 minutes.

Nutritional Information

Portion Size	Calories	Total Calories from Fat	Total Fat	Saturated Fat	Cholesterol	Sodium	Total Carbohydrate	Protein
100g Hot Dog	290	220	25g	10g	65mg	800mg	2g	14g
4:1 Hot Dog	320	250	28g	11g	70mg	890mg	2g	15g
6:1 Hot Dog	210	160	18g	7 g	45mg	580mg	2g	10g
8:1 Hot Dog	160	120	14g	6g	35mg	440mg	1g	8g
100g Polish Sausage	300	230	26g	11g	65mg	800mg	4g	14g
4:1 Polish Sausage	340	260	29g	12g	70mg	890mg	5g	16g
Hot Dog Roll	180	30	3.5g	0.5g	0mg	350mg	33g	5g
Poppy Seed Roll	200	50	5g	1g	0mg	340mg	32g	6g

Fun Hot Dog Ideas:

Try these serving ideas for some added excitement.

- Tortilla wrapped hot dogs
- Bleu cheese and grilled onions toppings
- Guacamole, salsa, and jalapeno toppings
- Crushed onion rings
- Pasta dishes featuring Hot Links



Product List

ltem Code			Description	Pack	Net Weight	Case Cube	Pallet Pattern	Portion Cost
80247	2.5:1 x 10.5"	25	BEEF Hot Dogs – Skinless	4/2.5#	10.0#	0.42	10 x 17 = 170	
80248	3:1 x 10.5"	30	BEEF Hot Dogs – Skinless	4/2.5#	10.0#	0.42	10 x 17 = 170	
80244	3:1 x 8″	30	BEEF Hot Dogs – Skinless	4/2.5#	10.0#	0.42	10 x 17 = 170	
80241	4:1 x 7"	40	BEEF Hot Dogs – Skinless	4/2.5#	10.0#	0.42	10 x 17 = 170	
80229	5:1 x 6″	50	BEEF Hot Dogs – Skinless	4/2.5#	10.0#	0.40	10 x 17 = 170	
80243	6:1 x 6″	60	BEEF Hot Dogs – Skinless	4/2.5#	10.0#	0.40	10 x 17 = 170	
80255	6:1 x 10"	60	BEEF Hot Dogs – Skinless	4/2.5#	10.0#	0.42	10 x 17 = 170	
80215	8:1 x 6″	80	BEEF Hot Dogs – Skinless	4/2.5#	10.0#	0.40	10 x 17 = 170	
80245	10:1 x 6″	100	BEEF Hot Dogs – Skinless	4/2.5#	10.0#	0.40	10 x 17 = 170	
80228	11:1 x 6″	110	BEEF Hot Dogs – Skinless	4/2.5#	10.0#	0.40	10 x 17 = 170	
80233	16:1 x 3"	160	BEEF "Mini" Hot Dogs – Skinless	4/2.5#	10.0#	0.42	10 x 17 = 170	
84001	50:1 x 2"	500	BEEF Cocktail Franks – Skinless	4/2.5#	10.0#	0.42	10 x 17 = 170	
80100	8:1 x 6″	80	BEEF Hot Dogs - Natural Casing	4/2.5#	10.0#	0.40	10 x 17 = 170	
80230	3.7:1 x 6″	37	BEEF Jumbo Hot Dogs – Collagen	4/2.5#	10.0#	0.40	10 x 17 = 170	
81815	4:1 x 7"	40	BEEF Polish Sausage – Skinless	4/2.5#	10.0#	0.42	10 x 17 = 170	
81814	5:1 x 6″	50	BEEF Polish Sausage – Skinless	4/2.5#	10.0#	0.40	10 x 17 = 170	
81816	6:1 x 5.62"	60	BEEF Polish Sausage – Skinless	4/2.5#	10.0#	0.42	10 x 17 = 170	
81892	2:1 x 13+"	20	BEEF Jumbo Polish – Collagen	2/5#	10.0#	0.42	10 x 17 = 170	diam'r
81844	4:1 x 7"	40	BEEF Hot Links – Skinless	4/2.5#	10.0#	0.42	10 x 17 = 170	
80257	4:1 x 7″	48	Retail BEEF Hot Dogs – Skinless	12/1#	12.0#	0.35	21 x 5 = 105	
81818	4:1 x 7"	48	Retail BEEF Polish – Skinless	12/1#	12.0#	0.35	21 x 5 = 105	
81842	4:1 x 7″	48	Retail BEEF Hot Links – Skinless	12/1#	12.0#	0.35	21 x 5 = 105	
80259	4:1 x 7"	120	Club BEEF Hot Dogs – Skinless	12/2.5#	30.0#	1.35	9 x 6 = 54	
81847	4:1 x 7″	120	Club BEEF Polish – Skinless	12/2.5#	30.0#	1.35	9 x 6 = 54	
81846	4:1 x 7"	120	Club BEEF Hot Links – Skinless	12/2.5#	30.0#	1.35	9 x 6 = 54	
80501	7", 2.6 oz	36	Steak & Hot Dog Roll – Yellow	6/6 ct	6.0#	1.38	4 x 12 = 48	
80502	5.5", 2.6 oz	54	Poppy Seed Roll	9/6 ct	9.0#	1.38	4 x 12 = 48	

BIG CITY REDS hot dogs and Polish sausages are produced in USDA plant number 2460 under continuous HAACP monitoring and inspection.

BIG CITY REDS All Beef product definitions:

Polish sausages - coarser beef grind/texture than hot dogs and spicier in taste.

Hot Links - Polish sausages with the addition of cayenne pepper.

Cocktail Franks - similar formula to hot dogs.

Casings - casing hot dogs in 8:1 size use a natural casing;

- the 3.7:1 hot dogs and 2:1 Polish sausages use a collagen (protein) casing.

Shelf Life: Frozen (0°F): hot dogs/Polish sausages - one year; rolls - 8 months Refrigerated (34°F) in sealed package: hot dogs/Polish sausages - 70 days; rolls - 10 days.

