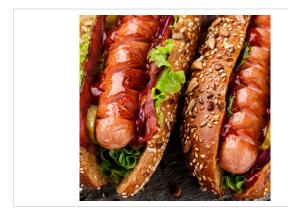
# Sheboygan Sausage Company Fully Cooked Skinless Pork And Beef Hot Dogs, 4-2.5 Pound Packages Per 10 Pound Net Weight Master Case, 20-2 Ounce Hot Dogs Per Package



### **Product Description**

A Fan Favorite Across The Country, Sheboygan Sausage Is Handcrafted The Old Fashioned Way In Small Batches. Sheboygan Sausages Deliver Quality And Nostalgia In Every Bite.
Old World Recipe, Old World Flavor, Naturally Good Sausage, America's Tradition Since
1933, Naturally Hardwood Smoked, No Artificial Flavors Or Colors

Sheboygan Sausage Company Fully Cooked 8:1 Skinless Pork And Beef Hot Dogs 4/2.5 lb Packages

Unit: 1	0	Pound
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Product Attributes				
Brand	Sheboygan Sausage Company			
Manufacturer	Skylark Meats LLC			
Country of Origin	UNITED STATES			
Product Codes				
Case GTIN	10078305802404			
Unit GTIN	10078305802404			

## Nutrition

Ingredient Statement: Pork, Water, Salt, Beef, Sorbitol, Sodium Phosphate, Sodium Acetate, Sodium Diacetate, Flavoring, Sodium Erythorbate, Sodium Nitrite

<b>Nutrition</b>	<b>Facts</b>
80 servings per container Serving Size	56g (20unce)
Amount per serving Calories	120
	% Daily Value*
Total Fat 10g	15%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 580mg	24%
Total Carbohydrates 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes Added Sugars	
Protein 8g	
Vitamin D	
Calcium	0%
Iron	2%
Potassium	

Shipping									
	Level	Width	Depth	Height	Net Weight	Gross Weight	Pallet Ti	Pallet Hi	
	Case	9.375 Inches	12.625 Inches	5.875 Inches	10 Pound	11 Pound	15	7	

### Safety

# Instructions

- Wrap Hot Dog In A Paper Towel And Place In Microwave. Set Microwave To High And Let Hot Dog Cook Approximately 1 Minute. Let Stand In Microwave 1 To 2 Minutes Prior To Serving.
- Place Hot Dogs On Grill Indirectly Above Heat Source. Grill Hot Dogs Over Medium Heat 4 To 7 Minutes, Turning Frequently.
- Place Hot Dogs Into Boiling Water, Cover And Boil 1 Minute. Turn Off Heat And Let Stand 3 To 4 Minutes Prior To Serving.
- Keep Frozen
- Minimum Lifespan From Production 365 days
- Minimum Temperature/Storage & Handling -10 °F
- Maximum Temperature/Storage & Handling 0 °F