

## Nutrition Facts

| Serving Size -4 oz |  |
| :--- | ---: |
| Calories 250 |  |
| Calories from Fat 180 |  |
| Total Fat 20g | $31 \%$ |
| Saturated Fat 7g | $35 \%$ |
| Trans Fat 0g |  |
| Cholesterol 65mg | $22 \%$ |
| Sodium 1170mg | $49 \%$ |
| Total Carbs 2g |  |
| Dietary Fiber 0g |  |
| Sugars 0g |  |
| Protein 16g |  |
| Vitamin A 2\% |  |
| Vitamin C 2\% |  |

*The \% Daily Value 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.

AMERICAN FOODS GROUP

## Fully Cooked 4:1 Skinless Pork And Beef Hot Dogs 4/2.5 LD Packages

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

Product Code - 80487
GTIN - 10078305804873
Master Case

| Piece Count | Net Weight | Gross Weight |
| :--- | :--- | :--- |
| 4 | 10 | 11 |
| Width | Length | Height |
| $9.375^{\prime \prime}$ | $12.625^{\prime \prime}$ | $5.875^{\prime \prime}$ |
| II | HI | Cube |
| 15 | 7 | 0.4 cubic ft |

## Storage

| Shelf Life | Storage Temp | Storage Method |
| :--- | :--- | :--- |
| 365 days from <br> production | Storage Handing: <br> $-10^{\circ} F-0^{\circ} \mathrm{F}$ | Keep Frozen |

## Preparation

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.

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.

## Ingredients

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

