









# Sheboygan Company Fully Cooked 8:1 Skinless Red Pork And Beef Hot Dogs 4/2.5 Lb 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

Product Code - 80482

GTIN - 10078305804828

## Master Case

| Piece Count | Net Weight | Gross Weight |
|---|---|---|
| 4 | 10 | 11 |

| Width | Length | Height |
|---|---|---|
| 9.375" | 12.625" | 5.875" |

| TI | HI | Cube |
|---|---|---|
| 15 | 7 | 0.4 cubic ft |

## Storage

| Shelf Life | Storage Temp | Storage Method |
|---|---|---|
| 365 days from production | Storage Handling: -10°F-0°F | Keep Frozen |

## Preparation

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.

## Ingredients

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

## Nutrition Facts

Serving Size – 2 oz

| | |
|---|---|
| Calories 120 | |
| Calories from Fat 80 | |
| Total Fat 9g | 14% |
| Saturated Fat 3.5g | 18% |
| Trans Fat 0g | |
| Cholesterol 30mg | 10% |
| Sodium 580mg | 24% |
| Total Carbs 2g | 1% |
| Dietary Fiber 0g | 0% |
| Sugars 1g | |
| Protein 7g | |
| Vitamin A 0% | Calcium 0% |
| Vitamin C 0% | Iron 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.

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