



Nutrition Facts

Serving Size – 3.2 oz

Calories 280

Calories from Fat 220

Total Fat 25g	38%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 65mg	22%
Sodium 750mg	31%
Total Carbs 3g	1%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 13g	

Vitamin A 0%	Calcium 2%
Vitamin C 0%	Iron 4%



Raw Beer Bratwurst 6/2.5 Lb Packs

Product Description - Sheboygan Has Been Delivering Quality And Nostalgia In Every Bite Since 1933. And Our Sheboygan Beer Bratwurst Certainly Upholds The Tradition. Our Sheboygan Beer Bratwurst Are Made With Premium Beer And Hand-selected Pork, Offering A Full-bodied Flavor Combination. Handcrafted And Naturally Hardwood Smoked In Small Batches. With No Artificial Flavors Or Colors, These Premium Beer Bratwursts Are Juicy And Delicious. Sandwich Between A Toasted Bun Then Top With Spicy Mustard And Sautéed Onions. Or Serve Traditionally With Sauerkraut, Onions, And Green Peppers. No Matter How You Serve Them, Sheboygan Beer Bratwurst Are Sure To Satisfy!

Product Code - 83879

GTIN - 10079041838795

UPC Code - 079041838798

Master Case

Piece Count	Net Weight	Gross Weight
	15	16
Width	Length	Height
8.56"	17.5"	5.5"
TI	HI	Cube
10	7	0.48 cubic ft

Retail Pack

Net Weight	Width	Length	Height
2.5	5.5"	8.25"	2"

Storage

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

Preparation

Preheat Gas Grill To Medium-Low Heat. (If Charcoal, Allow To Burn Until White Ash Forms On Embers) Place Links On Grill, 7-9 Inches Above The Heat Source. Turn Approximately 4-6 Minutes. Cook Until Golden-Brown, 25-30 Minutes.

Heat Skillet To Medium. Add 1/2 Cup Water, Coarsely Chopped Onions (Optional) And Links To Skillet. Cover, Continue Heating For 10 Minutes. Remove Cover, Cook An Additional 10 Minutes Until Golden Brown.

Ingredients

*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.

Pork, Beer And Less Than 2% Of The Following: Salt, Corn Syrup Solids, Dextrose, Flavorings, Vinegar, BHA, Propyl Gallate, Citric Acid