



## Polish 6/1 60 ct. (6")

POLISH SAUSAGE 6-1 (6")



Product Last Saved Date: 7 May 2019

## Nutrition Facts

60 Servings per container

**Serving Size** 1 link

Amount Per Serving

**Calories** 230

% Daily Value\*

**Total Fat** 19 g 29%

Saturated Fat 7 g 35%

Trans Fat 0 g

**Cholesterol** 60 mg 20%

**Sodium** 710 mg 30%

**Total Carbohydrate** 3 g 1%

Dietary Fiber 0 g 0%

Total Sugars 2 g

Includes g Added Sugars %

**Protein** 10 g

Vitamin D mg %

Calcium mg 0%

Iron mg 6%

Potassium mg %

\*The % Daily Values (DV) 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.

### Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
114900	548800	10076829014907	1 X 10.00 LBR	

Brand	Brand Owner	GPC Description
Cloverdale Foods	Cloverdale Foods Company	Pork Sausages - Prepared/Processed

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.45 LBR	10 LBR	USA	Undeclared	No

### Shipping Information

Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12.75 INH	9.375 INH	4.625 INH	0.3199 FTQ	17x 7	180	-20 FAH / 10 FAH

### Ingredients :

Pork, Beef, Pork Hearts, Water, Salt, Contains 2% or less of Corn Syrup, Dextrose, Sugar, Potassium Lactate, Sodium Lactate, Flavorings, Smoke Flavoring, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite.

**Allergens**(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info

Eggs - N	Milk - N	Peanuts - N
Soy - N	Wheat - N	TreeNuts - N
Fish - N	Crustacean - N	

### Handling Suggestions :

Keep Frozen

### Benefits :

Smoked Flavoring Added

### Serving Suggestions :

Kielbasa & Cabbage: Serves: 6, Prep: 10, Cook: 20min, Braise 1 12oz. can beer, 2 12oz. pkgs fully-cooked Cloverdale Kielbasa, 1 head green cabbage-chopped, 1/2 head red cabbage-chopped, 3/4t. caraway seed, 1t. sugar, 1t. salt. In a 4quart Dutch oven combine beer & water to cover sausage. Boil; reduce heat; add sausage. Simmer 10mins, remove sausage. Add cabbage, caraway, sugar & salt to liquid; mix.

### Prep & Cooking Suggestions :

GAS OR CHARCOAL GRILL: Preheat grill to medium low. Place thawed links onto grill. Grill 7 to 10 minutes, turning sausage links often, until links are golden brown and at a minimal internal temperature of 140°F. FLAT TOP GRILL: Preheat grill to 350°F. Place thawed links on grill. Pour 1/2 cup water over links and cover with lid. Grill for 3 minutes, then remove lid. Turn links and pour 1/2 cup water over links. Cover and grill 3 minutes longer or until internal link temperature is a minimum of 140°F.

### More Information :