



SMITHFIELD

# 002206 - Sausage Pork Patty 2 Oz Cooked 13815

All Smithfield brands are driven by the love of meat, ours, yours and, of course, your customers. That's why our offerings are so vast; because we all need our pork and specialty prepared meats our way, no one offers more. Smithfield Culinary offers everything you need to build your menu, from innovative culinary insights and ideas that help create head turning menu ideas. Smithfield has set sustainability goals because we believe we can build a more sustainable business and contribute to a better future.



## Nutrition Facts

Servings per Container 80  
Serving size 1Patty (56g)

Amount per serving  
**Calories 230**

	% Daily Value*
<b>Total Fat</b> 23g	<b>35%</b>
Saturated Fat 8g	<b>40%</b>
Trans Fat 0g	
<b>Cholesterol</b> 40mg	<b>13%</b>
<b>Sodium</b> 390mg	<b>17%</b>
<b>Total Carbohydrate</b> 1g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 6g	
Vitamin D 36.31mcg	<b>182%</b>
Calcium 12.7mg	<b>1%</b>
Iron 0.49mg	<b>3%</b>
Potassium 115mg	<b>2%</b>

\* The % Daily Value (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.

### \* Benefits

Every breakfast aficionado knows that not all sausages are created equal, and our sausage brings the best to our customers. Our sausage is made with fresh pork trimmings, never fillers or binders, and flavored with a proprietary spice blend.

### Ingredients

Ingredients: Pork, Contains 2% or Less of Salt, Water, Spices, Dextrose, Citric Acid, Propyl Gallate, BHT.

### ⚠ Allergens

#### Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

### Handling Suggestions

Keep frozen until use.

### Serving Suggestions

Operators can serve for breakfast for dinner. Great when served between biscuit or English muffin, especially for easy to go options

### Prep & Cooking Suggestions

Convection Oven: Heat oven to 350F. Arrange frozen sausage patties in single layer on parchment-lined sheet pan. Bake for 5 to 7 minutes. Flat Top Grill: Heat grill to 350F. Place frozen sausage patties on heated grill. Grill 3 to 5 minutes, turning frequently. Microwave: Place two sausage patties in single layer on microwave-safe plate; cover. Microwave on High (100% power) for 50 to 60 seconds. Let stand 2 minutes before serving. (Note: All microwave ovens vary. Times given are approximate.)

### 📄 Product Specifications

Brand	Manufacturer	Product Category
SMITHFIELD	The Smithfield Packing Company, Inc.	Sausage

MFG #	SPC #	GTIN	Pack	Pack Desc.
00070247138156	002206	00070247138156	1	1 / 10.88 LBR

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
11.51lb	10lb	No	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
16in	10in	5.94in	0.55ft <sup>3</sup>	12x12	240DAYS	-10°F / 0°F



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## Nutrition Analysis - By Serving

Calories	230	Total Fat	23g	Sodium	390mg
Protein	6	Trans Fats	0g	Calcium	12.7mg
Total Carbohydrates...	1g	Saturated Fat	8g	Iron	0.49mg
Sugars	0g	Added Sugars	0g	Potassium	115mg
Dietary Fiber	0g	Polyunsaturated Fat	3.5g	Zinc	
Lactose		Monounsaturated Fat	10g	Phosphorus	
Sucrose		Cholesterol	40mg		
Vitamin A(U)		Vitamin D	36.31mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

### Additional Images

