

Product: NATHAN'S BEEF FRANK WITH JALAPENO	AND CHEESE, 6" 5/1 Spec No.: 8831391311
4 packages/ 20 lb. box	Revised: OCT 04 2017
Issued By: J. Tenhundfeld	Replaces: AUG 28 2017
	Page 1 of 2

GENERAL SPECIFICATIONS

 All product shall (A) not be adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act (the "Act"), the Federal Meat Inspection Act, or the Poultry Meat Inspection Act; (B) not to be an article which cannot be introduced into interstate commerce under the provisions of §§404 and 505 of the Act; (C) to be in compliance with all applicable Federal, State, and local laws; and (D) to be free of any other defect in workmanship or material.

PRODUCT CODES

Case Code	Package Code	Link Count	Box Net Weight	Box Gross Weight
88313-91311	88313-97134	100 links ± 4 links per box	20 lb.	21.0 lb.

PRODUCT DESCRIPTION

- 1. This is a fully cooked, 4 packages, 5/1 beef franks with jalapeno and cheese.
- 2. This product is packed as a 20# net weight unit.
- 3. This item is gluten free.

INGREDIENTS TEXT

 Beef, Water, Pasteurized Process Cheddar Cheese [Cultured Milk, Water, Cream, Sodium Phosphates, Salt, Sorbic Acid, Artificial Color, Enzymes), Powdered Cellulose], Contains 2% or Less of: Dehydrated Jalapeno Peppers, Salt, Sorbitol, Sodium lactate, Natural flavorings, Sodium phosphates, Hydrolyzed Corn Protein, Paprika, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite. CONTAINS: MILK.

ALLERGEN

1. Milk

PHYSICAL CHARACTERISTICS

1. Product will be uniform texture and color.

MICROBIOLOGICAL CRITERIA

- 1. Initial Total Plate Count <a> <
- 2. No pathogen testing is conducted.

PACKAGING INFORMATION

- 1. Finish product packaging shall conform to applicable USDA labeling policies and requirements.
- 2. Each item shall be legibly code dated.
- 3. Type of code: Pack date MMM DD YYYY
 - EX: DEC 19 2013
- 4. Shelf Life: 280 days

- 1. Store at 0°F frozen for maximum shelf-life
- 2. All trailers must be clean and in good repair.



Product: NATHAN'S BEEF FRANK WITH JALAPENO AND CHEESE, 6" 5/1 Spec No.: 8831391311		
4 packages/ 20 lb. box	Revised: OCT 04 2017	
Issued By: J. Tenhundfeld	Replaces: AUG 28 2017	
	Page 2 of 2	

PRODUCT STANDARDS

1. Foreign Material	None
2. Odor	No off odor
Color & Texture	Typical and consistent between lots
4. Count	100 links \pm 4 links per box
5. Length	6" (-1/8 to +3/8")
6. Peeler Score	May not penetrate the protein skin
Surface Fat	No visible fat flecks permitted

PACKAGING REQUIREMENTS

1. Package Dimensions:	11.0 x 7.5 x 3.0"
2. Case Dimensions:	14.875 10.625 x 5.875" (O.D.)
3. Cube Feet:	0.537
Pallet Configuration:	10 per layer, 8 high

Nutrition Facts

Serving Size	e 1 Frank (9	1 g)	
Servings Pe	r Container	100	
Amount Pe	er Serving		
Calories	280	Calories From Fat	230
calories	200		ily Value *
		% Da	ily value
Total Fat	25 g		38%
Saturate	ed Fat 11 g		55%
Trans Fa	it 1.5 g		
Cholester	ol 55 mg		18%
Sodium 1	L000 mg		42%
Total Carb	ohydrate	2 g	1%
Dietary	Fiber 0 g		0%
Sugars	0 g		
Protein 1	1 g		
Vitamin A	0 % - Vit	amin C 0 %	
Calcium 6	% - Iron	4 %	
* Percent D	aily Values a	re based on a	
2,000 calori	e diet.		
No trans fa	ts added in	cluding partially hydrod	nenated oi



Product: NATHAN'S BEEF FRANKS, 6" 6/1 Packages/10lb box Issued By: E. Williams Manufacturer: John Morrell Spec No.: 57897108 Revised: MAR 5 2014 Replaces: JAN 8 2014 Page 1 of 2

GENERAL SPECIFICATIONS

 All product shall (A) not be adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act (the "Act"), the Federal Meat Inspection Act, or the Poultry Meat Inspection Act; (B) not to be an article which cannot be introduced into interstate commerce under the provisions of §§404 and 505 of the Act; (C) to be in compliance with all applicable Federal, State, and local laws; and (D) to be free of any other defect in workmanship or material.

PRODUCT CODES

Code #	Link Count	Box Net Weight	Box Gross Weight
88313-97108	60 links ± 2 links	10 lb.	10.7 lb.

PRODUCT DESCRIPTION

- 1. This is a fully cooked, 2 packages, 6/1 beef frank.
- 2. This product is packed as a 10# net weight unit.

INGREDIENTS TEXT

 Beef, Water, Contains 2% or less of Salt, Sorbitol, Sodium Lactate, Natural Flavorings, Sodium Phosphates, Hydrolyzed Corn Protein, Paprika, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite.

ALLERGEN

1. None of the big 8 added

PHYSICAL CHARACTERISTICS

1. Product will be uniform texture and color.

MICROBIOLOGICAL CRITERIA

- 1. Initial Total Plate Count <a> <
- 2. No pathogen testing is conducted.

PACKAGING INFORMATION

- 1. Finish product packaging shall conform to applicable USDA labeling policies and requirements.
- 2. Each item shall be legibly code dated.
- 3. Type of code: Pack date MMM DD YYYY

4. Shelf Life: 280 days

- 1. Store at 0°F frozen for maximum shelf-life
- 2. All trailers must be clean and in good repair.



Product: NATHAN'S BEEF FRANKS, 6" 6/1 Packages/10lb box Issued By: E. Williams Manufacturer: John Morrell Spec No.: 57897108 Revised: MAR 5 2014 Replaces: JAN 8 2014 Page 2 of 2

PRODUCT STANDARDS

- 1. Foreign Material
- 2. Odor
- 3. Color & Texture
- 4. Count
- 5. Length
- 6. Peeler Score
- 7. Surface Fat

Typical and consistent between lots 60 links \pm 2 links 6" (-1/8 to +3/8") May not penetrate the protein skin No visible fat flecks permitted

PACKAGING REQUIREMENTS

- 1. Package Dimensions:
- 2. Case Dimensions:
- 3. Cube Feet:
- 4. Pallet Configuration:

11.0 x 7.5 x 3.0" 10.625 x 7.625 x 6.625" (O.D.) 0.31 22 per layer, 7 high (154 cases)

Nutrition Facts

Serving Size 1 Frank(77g) Servings Per Container 60

None

No off odor

Amount Per Serving	
Calories 230 C	Calories From Fat 190
*	% Daily Value
Total Fat 21g	32%
Saturated Fat 9g	45%
Trans Fat 1g	
Cholesterol 40 mg	13%
Sodium 710mg	30%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars Og	
Protein 10g	
Vitamin A 2% - Vitamin C	0%
Calcium 0% - Iron 6%	
* Percent Daily Values are	e based on a 2,000 calorie diet.



Product: NATHAN'S BEEF KIELBASA, 6" 5/1 2 packages/10lb. box

Issued By: E. Williams

Manufacturer: John Morrell

Spec No.: 5897112 Revised: MAR 5 2014 Replaces: JAN 30 2014 Page 1 of 2

GENERAL SPECIFICATIONS

 All product shall (A) not be adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act (the "Act"), the Federal Meat Inspection Act, or the Poultry Meat Inspection Act; (B) not to be an article which cannot be introduced into interstate commerce under the provisions of §§404 and 505 of the Act; (C) to be in compliance with all applicable Federal, State, and local laws; and (D) to be free of any other defect in workmanship or material.

PRODUCT CODES

Code #	Link Count	Box Net Weight	Box Gross Weight
88313-97112	50 links ± 2 links	10 lb.	10.7 lb.

PRODUCT DESCRIPTION

- 1. This is a fully cooked, 2 packages, 5/1 beef kielbasa.
- 2. This product is packed as a 10# net weight unit.

INGREDIENTS TEXT

1. Beef, Water, Corn Syrup, Contains 2% or less of Salt, Flavorings, Sodium Lactate, Sodium Phosphates, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite.

ALLERGEN

1. None of the big 8 added

PHYSICAL CHARACTERISTICS

1. Product will be uniform texture and color.

MICROBIOLOGICAL CRITERIA

1. Initial Total Plate Count

< 10,000 cfu/gm

2. No pathogen testing is conducted.

PACKAGING INFORMATION

- 1. Finish product packaging shall conform to applicable USDA labeling policies and requirements.
- 2. Each item shall be legibly code dated.
- 3. Type of code: Pack date MMM DD YYYY

EX: DEC 19 2013

4. Shelf Life: 280 days

- 1. Store at 0°F frozen for maximum shelf-life
- 2. All trailers must be clean and in good repair.



Product: NATHAN'S BEEF KIELBASA, 6" 5/1 2 packages/10lb. box Issued By: E. Williams Manufacturer: John Morrell

Spec No.: 5897112 Revised: MAR 5 2014 Replaces: JAN 30 2014 Page 2 of 2

PRODUCT STANDARDS

- 1. Foreign Material
- 2. Odor
- 3. Color & Texture
- 4. Count
- 5. Length
- 6. Peeler Score
- 7. Surface Fat

PACKAGING REQUIREMENTS

- 1. Package Dimensions:
- 2. Case Dimensions:

0.31

- 3. Cube Feet:
- 4. Pallet Configuration:

None No off odor Typical and consistent between lots 50 links ± 2 links 6" (-1/8 to +3/8") May not penetrate the protein skin No visible fat flecks permitted

10.625 x 7.625 x 6.625" (O.D.) 22 per layer, 7 high (154 cases)

Nutrition Facts Serving Size 1 Frank(91g)

Servings Per Container 50

11.0 x 7.5 x 3.0"

Servings rei container 50	
Amount Per Serving	
Calories 280 Calories From Fa	at 230
*	% Daily Value
Total Fat 25g	38%
Saturated Fat 11g	55%
Trans Fat 1.5g	
Cholesterol 55 mg	18%
Sodium 1000mg	42%
Total Carbohydrate 6g	2%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 11g	
Vitamin A 2% - Vitamin C 0%	
Calcium 0% - Iron 4%	
* Percent Daily Values are ba calorie diet.	ised on a 2,000



Product: NATHAN'S BEEF FRANKS, 6" 4/1 2 packages/10lb box Issued By: E. Williams Manufacturer: John Morrell Spec No.: 997114 Revised: FEB 25 2014 Replaces: JAN 8 2014 Page 1 of 2

GENERAL SPECIFICATIONS

 All product shall (A) not be adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act (the "Act"), the Federal Meat Inspection Act, or the Poultry Meat Inspection Act; (B) not to be an article which cannot be introduced into interstate commerce under the provisions of §§404 and 505 of the Act; (C) to be in compliance with all applicable Federal, State, and local laws; and (D) to be free of any other defect in workmanship or material.

PRODUCT CODES

Code #	Link Count	Box Net Weight	Box Gross Weight
88313-97114	40 links ± 2 links	10 lb.	10.7 lb.

PRODUCT DESCRIPTION

- 1. This is a fully cooked, 2 packages, 4/1 beef frank.
- 2. This product is packed as a 10# net weight unit.

INGREDIENTS TEXT

Beef, Water, Contains 2% or less of Salt, Sorbitol, Sodium Lactate, Natural Flavorings, Sodium Phosphates, Hydrolyzed Corn Protein, Paprika, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite.

ALLERGEN

1. None of the big 8 added

PHYSICAL CHARACTERISTICS

1. Product will be uniform texture and color.

MICROBIOLOGICAL CRITERIA

- 1. Initial Total Plate Count < 10,000 cfu/gm
- 2. No pathogen testing is conducted.

PACKAGING INFORMATION

- 1. Finish product packaging shall conform to applicable USDA labeling policies and requirements.
- 2. Each item shall be legibly code dated.
- 3. Type of code: Pack date MMM DD YYYY
 - EX: DEC 19 2013
- 4. Shelf life: 280 days

SHIPPING AND STORAGE CONDITIONS

- 1. Store at 0°F frozen for maximum shelf-life
- 2. All trailers must be clean and in good repair.



Product: NATHAN'S BEEF FRANKS, 6" 4/1 2 packages/10lb box Issued By: E. Williams Manufacturer: John Morrell Spec No.: 997114 Revised: FEB 25 2014 Replaces: JAN 8 2014 Page 2 of 2

PRODUCT STANDARDS

1. Foreign Material	None
2. Odor	No off odor
Color & Texture	Typical and consistent between lots
4. Count	40 links ± 2 links
5. Length	6" (–1/8" to +3/8")
Peeler Score	May not penetrate the protein skin
7. Surface Fat	No visible fat flecks permitted

PACKAGING REQUIREMENTS

1. Package Dimensions:	11.0 x 7.5 x 3.0"
2. Case Dimensions:	10.625 x 7.625 x 6.625" (O.D.)
3. Cube Feet:	0.31
4. Pallet Configuration:	22 per layer, 7 high (154 cases)

Nutrition Facts

Serving Size 1 Frank(114g) Servings Per Container 40 Amount Per Serving Calories 350 Calories From Fat 270 % Daily Value Total Fat 30g 46% Saturated Fat 12g 60% Trans Fat 1g Cholesterol 70 mg 23% Sodium 970mg 40% Total Carbohydrate 3g 1% Dietary Fiber 0g 0% Sugars 2g Protein 15g Vitamin A 4% - Vitamin C 0% Calcium 0% - Iron 8% * Percent Daily Values are based on a 2,000 calorie diet.



Product: NATHAN'S BEEF FRANKS, 6" 5/1 2 packages/10lb. box Issued By: J. Tenhundfeld Manufacturer: Smithfield GTIN: 20888313971156 Revised: JUN 18 2018 Replaces: AUG 28 2017 Page 1 of 2

GENERAL SPECIFICATIONS

All product shall (A) not be adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act (the "Act"), the Federal Meat Inspection Act, or the Poultry Meat Inspection Act; (B) not to be an article which cannot be introduced into interstate commerce under the provisions of §§404 and 505 of the Act; (C) to be in compliance with all applicable Federal, State, and local laws; and (D) to be free of any other defect in workmanship or material.

PRODUCT CODES

Code #	Link Count	Box Net Weight	Box Gross Weight
88313-97115	50 links ± 2 links	10 lb.	10.7 lb.

PRODUCT DESCRIPTION

- 1. This is a fully cooked, 2 packages, 5/1 beef frank.
- 2. This product is packed as a 10# net weight unit.
- 3. This item is gluten free.

INGREDIENTS TEXT

Beef, Water, Seasoning Blend (Sorbitol, Flavours, Paprika), Salt, Sodium Lactate, Hydrolyzed Corn Protein, Sodium Phosphates, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite, Smoke.

ALLERGEN

1. None of the big 8 added

PHYSICAL CHARACTERISTICS

1. Product will be uniform texture and color.

MICROBIOLOGICAL CRITERIA

- 1. Initial Total Plate Count <a> 10,000 cfu/gm
- 2. No pathogen testing is conducted.

PACKAGING INFORMATION

- 1. Finish product packaging shall conform to applicable USDA labeling policies and requirements.
- 2. Each item shall be legibly code dated.
- 3. Type of code: Pack date MMM DD YYYY Example: DEC 19 2016
- 4. Shelf Life: 280 days

SHIPPING AND STORAGE CONDITIONS

- 1. Store at 0°F frozen for maximum shelf-life
- 2. All trailers must be clean and in good repair.



Product: NATHAN'S BEEF FRANKS, 6" 5/1 2 packages/10lb. box Issued By: J. Tenhundfeld Manufacturer: Smithfield GTIN: 20888313971156 Revised: JUN 18 2018 Replaces: AUG 28 2017 Page 2 of 2

PRODUCT STANDARDS

- 1. Foreign MaterialNone2. OdorNo off odor3. Color & TextureTypical and consistent between lots4. Count50 links ± 2 links5. Length6" (-1/8 to +3/8")
 - 5. Length 0 (-1/6 10 + 5/6)
 - 6. Peeler Score May not penetrate the protein skin7. Surface Fat No visible fat flecks permitted
 - Surface Fat
 Diameter
- 30 mm
- PACKAGING REQUIREMENTS
 - 1. Package Dimensions:
 - 2. Case Dimensions:
 - 3. Cube Feet:
 - 4. Pallet Configuration:

11.0 x 7.5 x 3.0" 10.625 x 7.625 x 6.625" (O.D.) 0.31 22 per layer, 7 high (154 cases)

Nutrition Facts

Serving Size 1 Frank (91 g) Servings Per

Container 50

Amount Per Serving Calories 280 Calories From Fat 230

	% Daily Value *
Total Fat 25 g	38 %
Saturated Fat 10 g	50 %
Trans Fat 1.5 g	
Polyunsat. Fat 1 g	
Monounsat. Fat 11 g	
Cholesterol 55 mg	18 %
Sodium 1000 mg	42 %
Potassium 180 mg	5 %
Total Carbohydrate 2 g	1%
Dietary Fiber 0 g	0 %
Sugars 0 g	
Protein 11 g	22 %
Vitamin A 0% - Vitamin C 0%	6
Calcium 0 % - Iron 4 %	
* Percent Daily Values are based or	n a 2,000 calorie

* Percent Daily Values are based on a 2,000 calorie diet.



Product: NATHAN'S BEEF HOT POLISH SAUSAGE, 6" 5/1	Spec No.: 8997116
2 packages/10lb. box	Revised: MAR 5 2014
Issued By: E. Williams	Replaces: JAN 30 2014
Manufacturer: John Morrell	Page 1 of 2
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GENERAL SPECIFICATIONS

 All product shall (A) not be adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act (the "Act"), the Federal Meat Inspection Act, or the Poultry Meat Inspection Act; (B) not to be an article which cannot be introduced into interstate commerce under the provisions of §§404 and 505 of the Act; (C) to be in compliance with all applicable Federal, State, and local laws; and (D) to be free of any other defect in workmanship or material.

PRODUCT CODES

Code #	Link Count	Box Net Weight	Box Gross Weight
88313-97116	50 links ± 2 links	10 lb.	10.7 lb.

PRODUCT DESCRIPTION

- 1. This is a fully cooked, 2 packages, 5/1 beef hot polish sausage.
- 2. This product is packed as a 10# net weight unit.

INGREDIENTS TEXT

1. Beef, Water, Corn Syrup, Contains 2% or less of Salt, Flavorings, Sodium lactate. Sodium Phosphates, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite.

ALLERGEN

1. None of the big 8 added

PHYSICAL CHARACTERISTICS

1. Product will be uniform texture and color.

MICROBIOLOGICAL CRITERIA

- 1. Initial Total Plate Count <a> <
- 2. No pathogen testing is conducted.

PACKAGING INFORMATION

- 1. Finish product packaging shall conform to applicable USDA labeling policies and requirements.
- 2. Each item shall be legibly code dated.
- 3. Type of code: Pack date MMM DD YYYY

EX: DEC 19 2013

4. Shelf Life: 280 days

- 1. Store at 0°F frozen for maximum shelf-life
- 2. All trailers must be clean and in good repair.



Product: NATHAN'S BEEF HOT POLISH SAUSAGE, 6" 5/1 2 packages/10lb. box Issued By: E. Williams Manufacturer: John Morrell

Spec No.: 8997116 Revised: MAR 5 2014 Replaces: JAN 30 2014 Page 2 of 2

PRODUCT STANDARDS

1. Foreign Material	None
2. Odor	No off odor
 Color & Texture 	Typical and consistent between
	lots
4. Count	50 links ± 2 links
5. Length	6" (-1/8 to +3/8")
6. Peeler Score	May not penetrate the protein skin
7. Surface Fat	No visible fat flecks permitted

PACKAGING REQUIREMENTS

1. Package Dimen	sions:	11.0 x 7.5 x 3.0"
2. Case Dimensior	ns:	10.625 x 7.625 x 6.625" (O.D.)
3. Cube Feet:	0.31	

- 3. Cube Feet:
- 4. Pallet Configuration:
- 22 per layer, 7 high (154 cases)

Serving Size 1 Frank(91g)	
Servings Per Container 50	
Amount Per Serving	
Calories 280 Calories From Fat	230
*	% Daily Val
Total Fat 25g	38
Saturated Fat 11g	55
Trans Fat 1.5g	
Cholesterol 55 mg	18
Sodium 1000 mg	42
Total Carbohydrate 6g	2
Dietary Fiber 0g	0
Sugars 1g	
Protein 11g	
Vitamin A 2% - Vitamin C 0%	
Calcium 0% - Iron 4%	



Product: Nathan's Meat Franks with Bacon and Cheese 2/5 lbs. packages; 6 inch 5/1 Issued By: J. Tenhundfeld Manufacturer: Smithfield

GTIN: 20888313971743 Revised: JUN 18 2018 Replaces: MAY 17 2017 Page 1 of 2

GENERAL SPECIFICATIONS

All product shall (A) not be adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act (the "Act"), the Federal Meat Inspection Act, or the Poultry Meat Inspection Act; (B) not to be an article which cannot be introduced into interstate commerce under the provisions of §§404 and 505 of the Act; (C) to be in compliance with all applicable Federal, State, and local laws; and (D) to be free of any other defect in workmanship or material.

PRODUCT CODES

Code #	Link Count	Box Net Weight	Box Gross Weight
88313-97174	50 links ± 2 links	10 lbs.	10.74 lbs.

PRODUCT DESCRIPTION

- 1. This is a fully cooked, 2 packages, 5/1 meat franks with bacon and cheese.
- 2. This product is packed as a 10 lbs. net weight unit.
- 3. This item is gluten free.

INGREDIENTS TEXT

 Meat (Pork, Beef), Water, Bacon (Cured with Water, Salt, Sugar, Smoke Flavoring, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite), Pasteurized Process Cheddar Cheese [Cheddar Cheese (Cultured Milk, Water, Cream, Sodium Phosphates, Salt, Sorbic Acid, Artificial Color, Enzymes), Powdered Cellulose], Corn Syrup, Contains 2% or Less of Salt, Sorbitol, Sodium Lactate, Flavorings, Sugar, Maltodextrin, Modified Food Starch, Sodium Phosphates, Sodium Diacetate, Sodium Erythorbate, Smoke Flavoring, Sodium Nitrite. CONTAINS: MILK.

ALLERGEN

1. Milk

PHYSICAL CHARACTERISTICS

1. Product will be uniform texture and color.

MICROBIOLOGICAL CRITERIA

- 1. Initial Total Plate Count < 10,000 cfu/gm</pre>
- 2. No pathogen testing is conducted.

PACKAGING INFORMATION

- 1. Finish product packaging shall conform to applicable USDA labeling policies and requirements.
- 2. Each item shall be legibly code dated.
- 3. Type of code: Pack Date MMM DD YYYY Example: DEC 19 2013
- 4. Shelf Life: 280 days

SHIPPING AND STORAGE CONDITIONS

- 1. Store at 0°F frozen for maximum shelf-life
- 2. All trailers must be clean and in good repair.

Confidential Trade Secret

Pursuant to 5 U.S.C. Sec 552(b)(4)



Product: Nathan's Meat Franks with Bacon and Cheese 2/5 lbs. packages; 6 inch 5/1 Issued By: J. Tenhundfeld Manufacturer – Smithfield GTIN: 20888313971743 Revised: JUN 18 2018 Replaces: MAY 17 2017 Page 2 of 2

PRODUCT STANDARDS

- 1. Foreign Material None
- 2. Odor No off odor
- 3. Color & Texture Typical and consistent between lots
- 4. Count 50 links ± 2 links
- 5. Length 6" ± 1/4"
- 6. Peeler Score May not penetrate the protein skin
- 7. Surface Fat No visible fat flecks permitted
- 8. Diameter 30 mm

PACKAGING REQUIREMENTS

- 11 x 7.5 x 3.0"
- Package Dimensions:
 Case Dimensions:

10.625" x 7.625" x 6.625" (O.D.)

- 3. Cube Feet: 0.31
- 4. Pallet Configuration:
- 22 per layer, 7 high (154 cases)

Nutrition Facts

Serving Size 1 link (91 g) Servings Per

Container 50

Amount Per Serving Calories 300 Calories From Fat 230

	% Daily Value *
Total Fat 25 g	38 %
Saturated Fat 9 g	45 %
Trans Fat 0 g	
Polyunsat. Fat 2 g	
Monounsat. Fat 7 g	
Cholesterol 60 mg	20 %
Sodium 1230 mg	51 %
Potassium 80 mg	2 %
Total Carbohydrate 7 g	2 %
Dietary Fiber 0 g	0 %
Sugars 1 g	
Protein 11 g	22 %
Vitamin A 0% - Vitamin C 0%	6
Calcium 4 % - Iron 4 %	

* Percent Daily Values are based on a 2,000 calorie diet.