

PRODUCT DATA SHEET



PRODUCT NAME
OLD TIMER
ITALIAN SAUSAGE
#238 (Link)
#234 & 234OT (Hoagie)

OLD TIMER ITALIAN SAUSAGE – Made in Colorado

INGREDIENT STATEMENT:

Pork, Water, Seasoning (Spices [including red pepper], Paprika, Natural Flavor, Extractives of Paprika), Salt.

FLAVOR: Savory medium spicy flavor with background notes of fennel and anise.

CHARACTERISTICS: Raw Product. Made in Colorado.

PHYSICAL: Supplier Code Link Weight Pack Case Net Weight
 238 4-1 Frozen in Liner 10lbs.
 234OT & 234 (Hoagie) 4-1 Hoagies with paper 10lbs

GTIN: Item Code GTIN
 234 00890050002341
 234OT 00700200023419
 238 00890050023810

Distributor/Retail Codes: 234 – 2011401SY, 234OT – 061261SH.

Case Dimensions: 12 1/2 x 7 9/16 x 5 Ti x Hi: Max 19 x 6

SAFE HANDLING INSTRUCTIONS: This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

- Keep refrigerated or frozen. Thaw in refrigerator or microwave.
- Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
- Cook thoroughly.
- Keep hot foods hot. Refrigerate leftovers immediately or discard

STORAGE: Keep below 32° F

SHELF LIFE: 1 year frozen.

HANDLING: Must be consumed within 3 days after product is thawed.

CERTIFICATIONS:

USDA yes
3rd Party Audit yes

ALLERGEN LABEL :

This product does not contain any of the 8 major allergens according to the Food Allergen Labeling and Consumer Protection Act (FALCP) of 2004.

REGULATORY INFORMATION:

This product conforms in all respects to the provisions of the *Federal Food, Drug and Cosmetic Act*, as amended and all applicable state and local laws. It was processed in accordance with all four main sections of the *U.S. Public Health Security and Bioterrorism Preparedness and Response Act of 2002* and in accordance with recognized Good Manufacturing Practices (GMP's)

Nutritional Information	Per 100 grams
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Kilocalories	189.428	kcal
Protein	17.807	g
Carbohydrate	1.466	g
Fat, Total	12.078	g
Alcohol	0.000	g
Cholesterol	58.428	mg
Saturated Fat	3.880	g
Monounsaturated Fat	4.977	g
Polyunsaturated Fat	2.294	g
Trans Fatty Acid	0.115	g
Dietary Fiber, Total	0.841	g
Sugar, Total	0.071	g
Sodium	661.551	mg
Potassium	383.176	mg
Vitamin A (RE)	5.009	RE
Vitamin C	0.562	mg
Calcium	31.110	mg
Iron	1.183	mg
Vitamin D (ug)	0.742	µg
Thiamin	0.543	mg
Riboflavin	0.228	mg
Niacin	4.190	mg
Pyridoxine (Vitamin B6)	0.408	mg
Folate (Total)	0.000	µg
Cobalamin (Vitamin B12)	0.529	µg
Pantothenic Acid	0.943	mg
Vitamin K	0.000	µg
Phosphorus	185.485	mg
Magnesium	16.739	mg
Zinc	1.995	mg
Copper	0.067	mg
Manganese	0.011	mg
Selenium	20.312	µg

Nutritional Note: These values are derived and/or compiled from commercially available databases, laboratory analyses and calculation. They are provided to you as an aid in product development work, but should not be the sole source used to determine your nutritional labeling. Nutrient labeling data for your products should be prepared in accordance with the C.F.R. Title 21 section 101.9.

Revision Date: 12/27/17.

234

Item Code



LOT#
999999

Lot #



ITALIAN SAUSAGE

Made in Colorado

Ingredients: Pork, Water, Seasoning (spices [including red pepper], paprika, natural flavor, extractives of paprika), Salt.

Must be cooked to an internal temperature of 160°F.

NET WT. 10LBS

KEEP REFRIGERATED OR FROZEN
Institutional Use Only

Temptee Brand Steak, Inc., Denver, CO 80216

4-1 HOAGIE



038
Julian

(01)00890050002341(11)170207(3202)001000(99)99999909351

GTIN

DATE
YYMMDD

Weight in
LBS
9999.99

LOT #

The information contained herein and/or as indicated on samples submitted is based on laboratory work and is, to the best of our knowledge, true and accurate. However, since the exact conditions under which this information or our products may be used are beyond our control, any recommendations or suggestions are made without warranty of any kind, either expressed or implied. Purchasers are urged to make their own tests and investigations to determine the effectiveness of the products in their processes and in their products, and to prevent any possible patent liability arising of such use.