

# PRODUCT DATA SHEET



**PRODUCT NAME**  
**OLD TIMER**  
**HOT ITALIAN SAUSAGE**  
**#238H (Link) & 234H (Hoagie)**

## **OLD TIMER & TEMPTEE ITALIAN SAUSAGE** **Made in Colorado**

### INGREDIENT STATEMENT:

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

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

CHARACTERISTICS: Raw Product. Made in Colorado.

PHYSICAL:	Supplier Code	Link Weight	Pack	Case Net Weight
	238H	4-1	Frozen in Liner	10lbs.
	234H	4-1	Hoagies with paper	10lbs

GTIN:	Item Code	GTIN
	234H	00700200023426

Distributor/Retail Codes: 234H – 0683235US

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
3 <sup>rd</sup> 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
-------------------------	---------------

Kilocalories	190.957	kcal
Protein	17.821	g
Carbohydrate	1.831	g
Fat, Total	12.138	g
Alcohol	0.000	g
Cholesterol	58.186	mg
Saturated Fat	3.885	g
Monounsaturated Fat	4.969	g
Polyunsaturated Fat	2.323	g
Trans Fatty Acid	0.114	g
Dietary Fiber, Total	1.050	g
Sugar, Total	0.138	g
Sodium	474.826	mg
Potassium	395.161	mg
Vitamin A (RE)	25.486	RE
Vitamin C	0.911	mg
Calcium	31.818	mg
Iron	1.233	mg
Vitamin D (ug)	0.739	µg
Thiamin	0.542	mg
Riboflavin	0.234	mg
Niacin	4.212	mg
Pyridoxine (Vitamin B6)	0.417	mg
Folate (Total)	0.477	µg
Cobalamin (Vitamin B12)	0.526	µg
Pantothenic Acid	0.939	mg
Vitamin K	0.361	µg
Phosphorus	186.698	mg
Magnesium	17.350	mg
Zinc	1.998	mg
Copper	0.069	mg
Manganese	0.019	mg
Selenium	20.267	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.

# 234H

Item Code



Lot #

LOT#  
999999



## 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

Distributed by Old Timer Brand, Inc., Denver, CO 80216

4-1 HOAGIE



038

Julian

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.