

PRODUCT DATA SHEET



PRODUCT NAME
OLD TIMER
HOT POLISH SAUSAGE
#6121, #6129, #6131 & #6228

OLD TIMER HOT POLISH SAUSAGE

LABEL DESCRIPTION: Hot Polish Sausage Fully Cooked

INGREDIENT STATEMENT:

Pork, Pork Hearts, Water, Seasoning (corn syrup solids, dextrose, paprika, spices [including red pepper and mustard], dehydrated garlic), Salt, Sodium Phosphate, Sodium Nitrite.

FLAVOR: Savory spicy flavor with background notes of black pepper and garlic.

CHARACTERISTICS: Fully cooked pork sausage.

PHYSICAL:	Supplier Code	Link Weight	GTIN
	#6121	2-1	00700200061213
	#6129	4-1	00700200061299
	#6131	3-1	00700200061312
	#6228	5-1	00700200062289

Pack & Case Net Weight: 2 bags of 5lbs – 10lb case.

Distributor/Retail Codes: 6129 – 2599401SH, 6131 – 2527421SH, 5341920US

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

LABEL CLAIMS: None.

BIOLOGICAL STANDARDS:

Test	Specification
<i>Salmonella</i>	Negative
<i>E. coli</i>	Negative
<i>Listeria monocytogenes</i>	Negative

STORAGE: Keep below 40° F

SHELF LIFE: 1 year frozen.

HANDLING: Must be consumed within 5 days after package is opened.

CERTIFICATIONS:

USDA	yes
FDA	
3 rd 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	181.909	kcal
Protein	20.486	g
Carbohydrate	3.610	g
Fat, Total	8.976	g
Alcohol	0.000	g
Cholesterol	117.796	mg
Saturated Fat	2.845	g
Monounsaturated Fat	3.453	g
Polyunsaturated Fat	1.854	g
Trans Fatty Acid	0.088	g
Dietary Fiber, Total	0.446	g
Sugar, Total	1.608	g
Sodium	1005.524	mg
Potassium	256.688	mg
Vitamin A (RE)	46.706	RE
Vitamin C	1.183	mg
Calcium	14.591	mg
Iron	2.611	mg
Vitamin D (ug)	0.536	µg
Vitamin E (mg)	0.031	mg
Thiamin	0.407	mg
Riboflavin	0.748	mg
Niacin	4.717	mg
Pyridoxine (Vitamin B6)	0.327	mg
Folate (Total)	4.412	µg
Cobalamin (Vitamin B12)	1.662	µg
Biotin	0.000	µg
Pantothenic Acid	1.431	mg
Vitamin K	0.433	µg
Phosphorus	311.295	mg
Magnesium	20.079	mg
Zinc	2.590	mg
Copper	0.230	mg
Manganese	0.049	mg
Selenium	20.748	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

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6121

Item Code



LOT# 999999

Lot #



HOT POLISH SAUSAGE FULLY COOKED

Ingredients: Pork, Pork Hearts, Water, Seasoning (corn syrup solids, dextrose, paprika, spices [including mustard and red pepper], dehydrated garlic), Salt, Sodium Phosphate, Sodium Nitrite.

NET WT. 10LBS (2/5lbs)

KEEP REFRIGERATED OR FROZEN
Institutional Use Only

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

2-1 NC



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.