

Dilgard Meat

Bulk Mild Italian Sausage

Dilgard #
M06532 FROZEN



PRODUCT INFORMATION

Italian sausage is a fresh, uncooked, product that is available in link, rope style, bulk or patty form as specified by the purchaser. The meat components shall be chopped or ground to a moderately coarse texture displaying uniform color ranging from medium to dark reddish-brown with evenly distributed fat particles. The red meat formulations may consist of pork, beef, or combinations thereof. The use of nonfat dry milk and/or calcium reduced dried skim milk and combinations of beef and poultry, or pork and poultry may also be specified. All spices use dot produce hot, or sweet (mild) flavoring specified by the purchaser must meet USDA labeling requirements. When processed as links, unless specified as skinless, or rope style, the product shall be stuffed into a natural hog or collagen casing. Links shall be moderately uniform in length and diameter and measure 5.0 to 6.0 inches (12.7 to 15.2 cm) in length. If the Italian sausage is produced in patty form, the patties in the size specified shall be uniform in diameter and thickness. The purchaser may specify that the bulk finished product be cooked, for example, as Italian Sausage, Crumbled, Cooked.

REF: NAMP

Nutritional

Calories: 105
Calories from fat: 75
Total Fat: 8.38 g
Saturated fat: 3.11 g
Cholesterol: 33 mg
Protein: 6.87 mg
Calcium: 12.7 mg
Iron .39 mg
Sodium: 28 mg

Packaging

1, 35 lb Random Weight

Storage

KEEP FROZEN



Pork Facts:

Pork is eaten in several forms, mostly cooked. Pork can also be processed into different forms, which may also extend the shelf life of the product, with the resultant products being cured (some hams, including the Italian *prosciutto*) or smoked or a combination of these methods (other hams, gammon, bacon or *pancetta*). It is also a common ingredient in sausages. Charcuterie is the branch of cooking devoted to prepared meat products, many from pork. However, by some definitions, "pork" denotes only fresh pig meat