



## Product Specification

Name: Cooked Turkey Sausage Rounds 48g

Brand: Smokey River

Item #: 67911

SCC/UPC:10685201679117



Date: June 7, 2021

Product Description: Fully cooked 1.7oz./ 48g turkey sausage patty

### Product Characteristics

Colour: Grey  
Odour: Minimal. Slight breakfast sausage  
Shape: Round  
Texture: Ground meat. Soft bite.  
Taste: Breakfast sausage  
Size/Count: 48g

### Product Packaging:

Count/Case: 92-96  
Pack Size: 2 x 2.27kg  
Case Weight Net: 4.54kg  
Case Weight Gross: 5kg  
Case Dimensions: L42.6 x W32 x H 11.4 cm  
Ti/Hi: 8 x 15  
Case Cube: 0.01554

Storage Condition: Keep Frozen

Storage Temperature: At or below -18°C or 0°F

Date Code Format: Production/ Julian

Shelf Life: 730 Days

Allergens:

## Nutrition Facts Valeur nutritive

Per 1 round (48 g)  
pour 1 rondelle (48 g)

	Calories 100	% Daily Value*
		% valeur quotidienne*
<b>Fat / Lipides</b> 6 g		8 %
Saturated / saturés 2 g		10 %
+ Trans / trans 0 g		
<b>Carbohydrate / Glucides</b> 1 g		
Fibre / Fibres 0 g		0 %
Sugars / Sucres 1 g		1 %
<b>Protein / Protéines</b> 8 g		
<b>Cholesterol / Cholestérol</b> 30 mg		
<b>Sodium</b> 220 mg		10 %
<b>Potassium</b> 250 mg		5 %
<b>Calcium</b> 10 mg		1 %
<b>Iron / Fer</b> 0.75 mg		4 %

\*5% or less is a little, 15% or more is a lot

\*5% ou moins c'est peu, 15% ou plus c'est beaucoup



Ingredients: Turkey, Cauliflower, Seasoning (dextrose, salt, spices, potassium chloride, sugar, dehydrated onion, ground celery, silicon dioxide).

Dinde, Chou-fleur, Assaisonnement (dextrose, sel, épices, chlorure de potassium, sucre, oignon déshydraté, céleri moulu, dioxyde de silicium).

Cooking Instructions: Fully cooked. Heat until minimum internal temperature 145 °F (62.8 °C) is achieved.

MICROWAVE From Frozen: Place sausages in the microwave on high power setting for 1.5–2 minutes. Remove from microwave and serve.

CONVENTIONAL OVEN From Frozen: Pre-heat oven to 375°F / 190°C. Place sausages on baking sheet and insert into oven. Heat for 10-12 minutes. Remove from oven and serve.