

CHEESE FRANKFURTER



It's one of our most unique sausages for meat and cheese lovers. The beechwood smoked pork frankfurters are filled with creamy Emmental cheese inside. These will leave your guests craving for more with every bite! In Germany, they are also known as a Käsekrainer, and they are a real comfort food favourite across the country.

These Cheese Franks are ready in minutes on a grill, a griddle or even in a frying pan or in an oven and incredibly easy to serve. They come pre-cooked, therefore get creative and serve these tasty sausages cold for snacking and sharing!



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HANDLING AND COOKING INSTRUCTIONS



TASTE

Smoked pork sausage and creamy Emmental cheese throughout that melts in your mouth.



SIZES

Length 25cm (9.8 inches).
Weight 150g.



SHELF LIFE

When goods are received, please store in fridge or freezer immediately, and defrost the items before using.



SAFETY

The sausage is 100% pre-cooked, just heat and serve or even eat cold. Risk free.



COOKING INSTRUCTIONS

Grill, griddle, oven, microwave, bain marie, steamer, deep and shallow fry.



COOKING TIMES

5 minutes from chilled.
10 minutes from frozen.

ALLERGEN ADVICE

The sausage contains the following allergens: MILK.

Despite very carefully structured production processes, the producer cannot exclude the presence of traces of allergens, due to the use of spices.

INGREDIENTS

The sausage is 100% filler and **GLUTEN FREE**.

Pork (73,6%), drinking water, Emmental cheese (12%) (MILK), nitrite pickling salt (table salt, preservative: sodium nitrite), sugar, dextrose, spices, spice extracts, stabilisers: diphosphates; antioxidants: ascorbic acid, rosemary extract; natural pork casing, smoke.

NUTRITION

Nutrition value per 100g

Energy (kJ)	1173
Energy (Kcal)	283
Fat	25g
of which saturates	9.9g
Carbohydrate	0.6g
of which sugars	0.3g
Protein	13.8g
Salt	2.1g

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