



# KRAKAUER BACON FRANKFURTER XXL

PRODUCT CODE: SM00277

EAN CODE: 4002123088466

## AUTHENTIC GERMAN PORK SMOKED FRANKFURTER SAUSAGES WITH BACON DESCRIPTION

The Bacon Pork Frankfurter combines smoky bacon notes with the bold taste of a perfectly seasoned pork sausage. Pre-cooked for convenience, this 25cm sausage is quick to prepare on a grill or griddle. The rich smoky flavour and versatility make it the perfect choice!

## INGREDIENTS

Pork (84%), bacon (5%), drinking water, nitrite pickling salt (table salt, preservative: sodium nitrite), dextrose, dry glucose syrup, sugar, spices (contains **CELERY**), flavour enhancer: monosodium glutamate; spice extracts, seasoning, smoke flavouring, flavouring, stabilisers: sodium carboxymethyl cellulose, diphosphates; antioxidants: ascorbic acid, rosemary extract; acidifier: citric acid; natural pork casing, smoke.

## NUTRITIONAL INFORMATION

Nutrition value per 100g

Energy (kJ)	1271	Energy (Kcal)	307
Fat	28.2 g	of which saturates	11.6 g
Carbohydrate	0.5 g	of which sugars	<0.5g
Protein	12.9 g	Salt	2.9 g

## MICROBIOLOGICAL PARAMETERS

Aerobic TPC	< 5 x 10 <sup>6</sup> CFU/g
Enterobacteriaceae	< 1 x 10 <sup>4</sup> CFU/g
E. Coli	< 1 x 10 <sup>2</sup> CFU/g
Yeasts	< 1 x 10 <sup>4</sup> CFU/g
Mould	< 1 x 10 <sup>4</sup> CFU/g
Acidifiers	< 5 x 10 <sup>6</sup> CFU/g
Coagulase-pos. staphylococci	< 1 x 10 <sup>2</sup> CFU/g
Salmonellae	Neg. in 25 g
List. monocytogenes	< 1 x 10 <sup>2</sup> CFU/g

## PACKING DATA

Top Film	PA/PE	Bottom Film	PA/PE
Sausages Per Pack	10	Packaging Tare	18 g
Packaging Dimensions	400 x 200 x 40 mm		
Packs Per Box	8	Box Tare	404 g
Box Dimensions	380 x 280 x 220 mm		
Location Factor	8	Pallet Factor	48



## SIZE

Length: 25cm (9.8inches)

Weight: 150g

## STORAGE

Keep frozen and defrost before use. After defrosting keep chilled and use within 16 days. Once opened use within 3 days.

## PACKAGING FORM

Vacuum Packed

## ALLERGENS

Contains **CELERY**

## COOKING INSTRUCTIONS

For best results, defrost first and follow these methods: **Griddle:** At a medium heat, cook for 5 minutes (10 if frozen), turning often. **Bain Marie:** Fill basin, preheat, place in dry compartment, heat 5 - 10 minutes. **Shallow Fry:** Heat oil, cook over medium heat for 5-10 minutes, turning often.



## SUPPLIER INFORMATION ADDRESS

The Sausage Man, Unit 30, St Margaret's Farm, St Margaret's Road, DA4 9LB

## CONTACT NUMBER

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## CONTACT EMAIL

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