# Skinless Frank 7" 5:1

# Product Specifications

Code: 13450 Pack: 10# box Appr. 50/box UPC: 07072313450-4 GTIN: 0007072313450-4

#### **Description:**

Vienna® Beef franks and sausages are made from the original 1893 family recipe. Using only premium beef and a secret blend of seasonings, our franks and sausages are all hickory-smoked for that signature Vienna® taste.

- No fillers, artificial colors, or flavorings.
- Premium Beef
- Real Hickory Wood Chips not liquid smoke

### **Ingredients:**

Beef, Water, Salt, Sugar, Dextrose, Mustard, Flavorings & Colorings, Garlic Juice (Garlic Juice, Salt), Sodium Erythorbate, Sodium Nitrite.

# **Serving Suggestions:**

- Drag it Through the Garden!™ Make a Chicago Dog using Vienna® condiments.
- Top with Vienna® Chili Dog Chili and shredded cheddar cheese.
- Spice it up! Add Cheddar Cheese, Vienna® Giardiniera, & Vienna® Sport Peppers.

Amount Per Servin	•		
Calories 230	Calor	ries fron	n Fat 180
		% (	Daily Value
Total Fat 19g			30%
Saturated Fat 8g			39%
Trans Fat 0g			
Cholesterol 50mg			16%
Sodium 750mg			31%
Total Carbohy	drate 2	2g	1%
Dietary Fiber	0g		1%
Sugars 2g			
Protein 11g			
Vitamin A 2%	۰۷	itamin (	C 0%
Calcium 2%	• Ir	on 6%	
*Percent Daily Value diet. Your daily value depending on your o	s may b alorie ne	e higher o eds:	rlower
	lories:	2,000	2,500
Total Fat Le	ss than	65g	80g

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## **Product Information:**

Case Weight: 3.17 oz. (90 grams) Count: 5 franks per pound

**Shelf Life:** FRESH - 28 days fresh from date of manufacture FROZEN - 120 days frozen, 7 days after thaw



#### **Packaging Information:**

Configuration: 2x5# Gas Flushed Bags

Case Net Weight: 10 lbs. Case Gross Weight: 11 lbs.

**Case Dimensions:** 12.25" H x 7.75" W x 7.25" D

**Case Cube:** 0.40

**Palletization:** 20 Tl x 6 Hl

# Preparation Instructions:

Fully Cooked.

**Steam:** Place in 160-180° F water for 10 minutes. **Grill / Broil:** Place on flat grill at 350° F for 10 minutes. **Deep Fry:** Place in oil for 2-3 minutes at high heat (350° F).

**Microwave:** Heat 1 frank for 30 seconds on high. \*Note cooking times will vary by equipment