Skinless Frank 3" 16:1

Product Specifications

Code: 13166 **Pack:** 10 lbs. Box FRZ Appr. 160 / Box

Date Effective: 10/15/2020 **UPC:** 07072313166-4 **GTIN:** 0007072313166-4

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.

Nutrition Facts Serving Size 2 Beef Franks (56g) Servings Per Container About 80
Amount Per Serving
Calories 140 Calories from Fat 110
% Daily Value*
Total Fat 12g 19%
Saturated Fat 5g 24%
Trans Fat 0g
Cholesterol 30mg 10%
Sodium 470mg 20%
Total Carbohydrate 1g 0%
Dietary Fiber 0g 0%
Sugars 1g
Protein 7g
Vitamin A 2% • Vitamin C 0%
Calcium 0% • Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500
Total Fat

Product Information:

Case Weight: 0.99 oz. (28 grams)
Count: 16 franks per pound

Shelf Life: FROZEN - 120 days frozen, 7 days after thaw

Packaging Information:

Configuration: 2 x 5 lbs. 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

