



Art.nr: I280

## Canned Hot Dog W32 60g

"A hot dog" pure and simple, without any frills. Our classic canned sausage is a clear favourite of sausage lovers young and old! Serve it with bread, French fries or mashed potatoes.



### COOKING

Heating canteen: in water 72 °C for about 20 min (when preparing 10 sausages). Add 1 tablespoon salt/liter water. Please note, that the water should not reach boiling temperature.

Inner temperature: 72 °C

### STORAGE/USAGE

Preserved in fridge, 0 °C – +8 °C until the specified date on package (expiration date).

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Inner temperature: 72 °C

### INGREDIENTS

Pork (51%), water, pork fat, potato flour, connective tissue from pork, salt, dextrose, onion powder, spice extracts (nutmeg, black pepper, cilantro cayenne pepper), antioxidant (E300), preservative (E250).

Origin of meat: EU

### NUTRITIONAL VALUES 100G

|                             |                 |               |       |
|-----------------------------|-----------------|---------------|-------|
| Energy                      | 900 Kj/210 kcal | Fat           | 19 g  |
| - Of which is saturated fat | 9.5 g           | Carbohydrates | 2.5 g |
| - Of which sugars           | 0.5 g           | Protein       | 8 g   |
| Salt                        | 2.1 g           |               |       |

### OTHER LABELING

Free from lactose, Free from milk protein, Free from soy, Free from egg, Free from pea protein, Free from gluten

### MANUFACTURING COUNTRY

Sweden

### PACKAGING INFORMATION

|                   |         |                                 |        |
|-------------------|---------|---------------------------------|--------|
| Weight/Each       | 60 g    | Pcs/Carton.                     | 96 pcs |
| Weight/Packaging. | 1.92 kg | Total number of packages/Carton | 3 pcs  |
| Weight/Carton.    | 5.76 kg | Pcs/Pallet/lav                  | 55/11  |

### SHELF LIFE

240 days