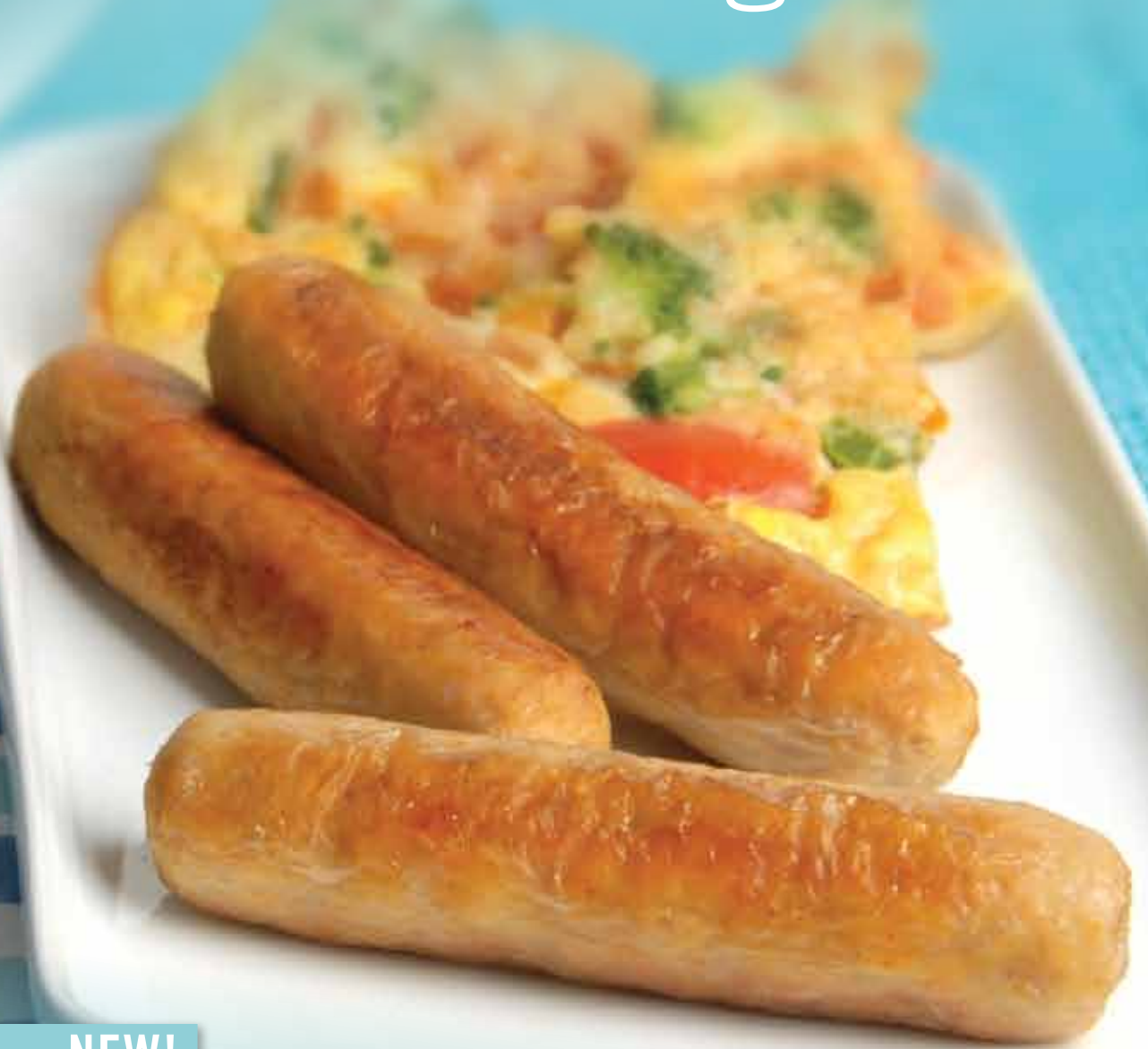




Fresh Sausages



NEW!

Turkey Sausages



Discover them once more

Fresh Sausages

Serving Suggestions

Diner sausage for butterfly cut (allows better plate coverage).



Features

- Available in a variety of flavour profiles and sizes

Turkey Sausages

- Healthy choice
- Suitable for every type of clientele

Benefits

- Quick cooking time
- Unique taste
- Use only what you need

Cooking Instructions (From frozen - do not thaw)

Convection and Conventional oven

Place the sausages in a frying pan leaving a space between them and cook at 190°C (375°F) during 10-12 minutes (if frozen) and 8 -10 minutes (if thawed). Turn at mid-cooking and cook until the internal temperature reaches 74°C (165°F).

Pan or grill

Cook at medium heat turning them once in a while. Cook until the internal temperature reaches 74°C (165°F).

Chef's tip: In order to speed up the cooking, you can blanch the sausages in boiling water during 5 minutes.



Dist. Code	Product Code	Description	Un. / lb.	Case Weight	Portion Cost
	50044	Pork and Beef Sausages, <i>Olymel</i>	12	5 kg	
	50045	Pork and Beef Sausages, <i>Olymel</i>	5	5 kg	
	50021	Pork and Beef Sausages, <i>Prince</i>	12	5 kg	
	96042	Pork and Beef Sausages, <i>Melrose</i>	11	5 kg	
	50301	Pure-Pork Sausages, Canadian Style, <i>Olymel</i>	16	5 kg	
	50300	Pure-Pork Sausages, Canadian Style, <i>Olymel</i>	12	5 kg	
	50306	Pure-Pork Sausages, Canadian Style, <i>Olymel</i>	5	5 kg	
	50026	Pure-Pork Sausages, <i>Prince</i>	12	5 kg	
	96056	Pure-Pork Sausages, <i>Melrose</i>	10	5 kg	
	50008	Country-Style Sausages, <i>Olymel</i>	8	5 kg	
	50012	Sausages, <i>Cadet</i>	12	5 kg	
NEW!	92239	Turkey Sausages, <i>Olymel</i>	16	5 kg	

