



Fresh 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

Benefits

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

Cooking Instructions (From frozen - do not thaw)

Place the sausages in a pan of water and bring to a boil. Once they reach boiling, remove from heat and finish cooking on the stove.

The sausages can also be baked in the oven.



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	

