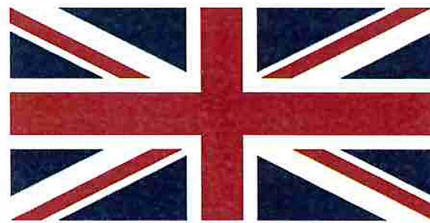




THE BUTCHERS CHOICE



**Individually Frozen
British Pork Sausages**

2 1/2 lb / 1.13kg e

COOKING INSTRUCTIONS

The following are guidelines only as appliances vary.

Deep Fry: Cook from frozen in clean oil with a temperature of 180-190 °C for 5—10 minutes

Shallow fry: Fry over a medium heat setting in a small amount of oil for 10—15 minutes, turning regularly.

Grill: Grill under a medium heat setting for 10—15 minutes, turning regularly.

Ensure all food is thoroughly cooked before serving.

Ensure sausages are thoroughly defrosted if not cooked from frozen.

STORAGE INSTRUCTIONS

Eat on day of purchase or store frozen as follows, but do not re-freeze after thawing. The recommended storage times for freezer compartments and home freezers with star markings are as follows:

- ★ ★ ★ Food Freezers 3 months
- ★ 1 week
- ★ ★ 1 month
- ★ ★ ★ 3 months



INGREDIENTS

UK Pork (52%), Water, Rusk (Contains **WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Raising Agent (Ammonium Carbonate), Pork Fat, Pork Rind, Dextrose, Farina, Rice Rusk, **SOYA** Protein Concentrate, Salt, **WHEAT** Starch, Stabiliser (E450, E451), Spice and Spice Extracts, Flavour Enhancer (E621 Monosodium Glutamate), Preservative (Sodium Sulphite E221), (SULPHITES), Flavourings, Sunflower Oil, Antioxidant (Ascorbic acid E300), Spice, Colour (Carminic Acid E120), Humectant (Propylene Glycol E1250). Filled into beef collagen castings. **ALLERGENS** are listed in **BOLD** type with the above ingredient declaration.

NUTRITIONAL INFORMATION

| | Approximate values per 100g of product as sold | |
|--------------------|--|-------|
| Energy | KJ | 1204 |
| | Kcal | 290 |
| Fat | | 22.8g |
| Of which saturates | | 8.7g |
| Carbohydrates | | 11.9g |
| Of which sugars | | 2.5g |
| Protein | | 9.3g |
| Salt | | 1.6g |

EXTRA CARE SHOULD BE TAKEN WHEN COOKING FROZEN SAUSAGES AS SPLITTING MAY OCCUR

