

Sausage Thick

Skinless & Blanched, Gluten Free

1. Meyer Food Co. sausages are designed for health and aged care use.
2. Sausages are low fat, skinless, blanched and accurately portioned by weight and size. They have a mild taste. Sauces, marinades and sprinkles compliment the sausages.
3. The sausages are pasteurised for a long shelf life.
4. All the sausages contain beef and lamb – but not pork.
5. This is a labour saving product. No knives, minimal handling and minimal time to cook = **PROFIT**.

HOW TO COOK

- Good food safety practice is to re-heat to an internal temperature of 75°C.
- Use the oven, grill, BBQ or pan.
- Combine with gravy and caramelised onion.



Packaged Product



Serving Suggestions

2.5kg packs

4 x 2.5kg packs per carton

8 weeks shelf life

Store between 0°C and 5°C

CODE:

600

NAME:

Sausage Thick – Skinless
Blanched



MEYER FOOD CO.
formerly Bryopin

The Leaders in Sous Vide