

Black Pudding and Smoked Bacon Pork Sausages

Pack Size: X KILO *

Product Description:

Meaty 85g pork sausages with Holtdale black pudding and our own smoked bacon. A wonderful combination of flavours! *This product is sold by weight (X KILO). Please clearly describe what you require by clicking the 'Add message' speech bubble instead of amending the quantity.

Brand: Pioneer Quality Meats



Ingredient Declaration: Contains: Pork Sausage Meat 75% (Pork 81%, Water, Rusk (WHEAT Flour , Salt, Raising Agent E503ii), Salt, Whey Powder (MILK)-, Spices(White pepper, MUSTARD , WHEAT, Emulsifier E451i, Preservative E223 SULPHITES), Dextrose, Antioxidant E301, Flavourings) Black Pudding 12.5% (Reconstituted Pigs Blood, Cooked Pearl BARLEY-, Rusk [WHEAT- Flour (WHEAT-, Calcium Carbonate, Iron, Niacin, Thiamin), Salt], OATMEAL, Onion, Pork Fat, Beef Fat, Salt, OAT Flakes, WHEAT Flour, Spices, Herbs (including CELERY). Filled in a Natural Pork Casing Meat content 80%.

Allergens:

NOT APPLICABLE N/A

CONTAINS

Cereal, Celery, Gluten, Milk, Mustard, Sulphur Dioxide

Additional Allergen Information:

Barley	Yes	Almond nuts	No
Oats	Yes	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	Yes	Hazelnuts	No
		Macadamia (Queensland) nuts	No
		Pecan nuts	No
		Pistachio nuts	No
		Walnuts	No

Diet Suitability:

NOT APPLICABLE

N/A

Nutritional Information:

Nutrient	per 100g/ml
Energy (kJ/kcal)	255 kcal / 1061 kJ
Fat	20 g
of which Saturates	8 g
Carbohydrate	4.8 g
of which Sugars	0.7 g
Fibre	No Data
	13 g

Protein**Salt**

1.6 g

Directions For Use:

Cooking times may vary with different appliances. Grill, Fry or Oven Bake ,when cooking remember to turn occasionally. Ensure the sausages are fully cooked before consumption.

Storage Instructions:

To be stored at <+4°C

Shelf Life Once Open:

All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.