

BUTTERBALL*

*Fully
Cooked*

Turkey Sausages



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Butterball Turkey Sausages

COOKING INSTRUCTIONS

BBQ:

Warm over medium heat 15-20 minutes, turning frequently.

STOVE TOP:

Add to pan of boiling water, reduce heat and simmer for 8-10 minutes. Pan fry for 8-10 minutes.

CHEFS INSPIRATIONS

**MAC & CHEESE
WITH SMOKED SAUSAGE**

**CREAMY LINGUINE
WITH SMOKED SAUSAGE AND GREENS**

**SMOKED SAUSAGE SKEWERS
WITH HONEY MUSTARD SAUCE**

PERFECT FOR ...

- Restaurants
- Institutions
- Hotels
- Healthcare
- Sporting/Entertainment Venues
- Gas/Convenience

BENEFITS

- Good source of protein
- Lactose free
- Zero trans fat

Product Code

41226

Units per case:

3 x 34 sausages

Unit Weight:

1.08 kg approx.

Case Weight:

3.25 kg approx.

Shelf Life:

1 year

Allergens:

May contain egg

Ingredients:

Turkey, Water, Modified potato starch, Salt, Sugar (dextrose), Spice, Smoke flavor, Sodium phosphate, Sodium erythorbate, Sodium nitrite, Smoke.

Handling:

Product to be kept frozen – stored below 0°F (-18°C).

FEATURES

Hardwood
Smoked

Fully Cooked

Gluten Free

100% Turkey
Meat

Nutrition Facts

Per 1 Sausage (94 g)

Calories 160

% Daily Value*

Fat 10 g 15 %
Saturated 4 g 20 %
+ Trans 0 g

Carbohydrate 5 g
Fibre 0 g 0 %
Sugars 2 g 2 %

Protein 13 g

Cholesterol 70 mg

Sodium 990 mg 43 %

Potassium 250 mg 4 %

Calcium 40 mg 3 %

Iron 1.5 mg 9 %

* 5% or less is a little, 15% or more is a lot

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For recipe ideas and a complete list of poultry products go to butterball.ca

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