



## Brooklyn Hotdog

# 1100263 - Beef & Pork Hot Dogs

Our all natural Beef & Pork hot dogs have a great, clean taste to them along with that quintessential snap because of the their natural casing. All of the characteristics of an old school dog. Smoked and uncured.



## Nutrition Facts

Servings per Container **6**  
Serving size **1.0EA (1EA)**

Amount per serving  
**Calories 130**

	% Daily Value*
<b>Total Fat</b> 9g	<b>14%</b>
Saturated Fat 3.5g	<b>18%</b>
Trans Fat	
<b>Cholesterol</b> 35mg	<b>12%</b>
<b>Sodium</b> 350mg	<b>15%</b>
<b>Total Carbohydrate</b> 1g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 9g	
Vitamin D 0mcg	<b>0%</b>
Calcium 26mg	<b>2%</b>
Iron 1mg	<b>6%</b>
Potassium 90mg	<b>2%</b>

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### \* Benefits

This was our very first hot dog, introduced to the market in the summer of 2012. The launch of this product was not only important for the initial success of our business, but pivotal as its recipe would be the backbone for more flavors like the Pepperoni Dog, and Gyro Dog. With that being said, we certainly took our time developing it. Our beef and pork raised without any antibiotics, or hormones and we couldnt use any artificial preservatives like nitrates. This recipe also had to be absolutely delicious, especially to compete against the bigger names in the business. For our flavor palette we turned to a simple blend of mustard, paprika, pepper, coriander, and garlic (the same blend we ended up using in the Classic Beef Dog). This resulted in the hot dogs super savory taste.

### Ingredients

Pork, beef, water, sea salt, mustard, paprika, citrus extract, yeast extract, celery powder, white pepper, coriander, cherry powder, garlic, in sheep casing.

### ⚠ Allergens

#### Free From:



### Handling Suggestions

Refrigerate or freeze

### Serving Suggestions

Our hot dogs are very versatile and can be served a number of ways from being placed in traditional hot dog bun and topped with mustard, all the way to being included in a cassoulet recipe. Let your imagination run wild.

### Prep & Cooking Suggestions

The hot dogs can be heated in a number of ways including grilled, boiled, pan seared and even microwaved. Our favorite way is a technique we coined "hydrotoasting" where the hot dogs starts off in a hot pan with a few teaspoons of water in it. Get the dogs simmering in that water until they're heated through. Once the water has evaporated, give them a little color and they're ready to go.

### 📄 Product Specifications

Brand	Manufacturer	Product Category
Brooklyn Hotdog	Brooklyn Hot Dog Co - The	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
091037422965	BHD101	1100263	90753633063517		8/12 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.2lb	6lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
10in	10in	5in	0.29ft3	12x14	156days	-2°F / -5°F



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### Nutrition Analysis - By Measure

Calories	130	Total Fat	9g	Sodium	350mg
Protein	9	Trans Fats		Calcium	26mg
Total Carbohydrates...	1g	Saturated Fat	3.5g	Iron	1mg
Sugars	0g	Added Sugars	0g	Potassium	90mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	35mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

### Additional Images

