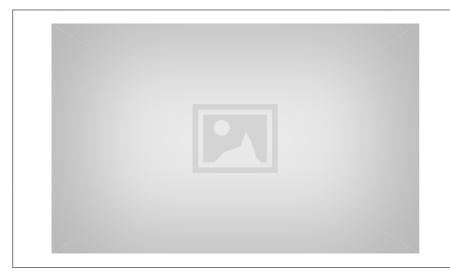


Brooklyn Cured

24728 - Andouille Sausage



Seasoned with the Cajun trinity of pepper, onion, and garlic. Its got a bit of cayenne for a kick and a hint of celery seed. It's great on the grill or in a big pot of gumbo or jambalaya.



* Benefits

Seasoned with the Cajun trinity of pepper, onion, and garlic. Its got a bit of cayenne for a kick and a hint of celery seed. It's great on the grill or in a big pot of gumbo or jambalaya. Made with all natural pork from family farms. Ingredients: Pork, water, white wine, salt, celery powder, onion powder, cayenne pepper, garlic powder, sugar, spices

	Ingredients	
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Allergens

Pork, water, white wine, salt, celery powder, onion powder, cayenne pepper, garlic powder, sugar, spices

Free From:





Servings per Container 1Link (1EA) Serving size Amount per serving

Nutrition Facts

Calories	240
% Da	ily Value*
Total Fat 19g	29%
Saturated Fat 7g	34%
<i>Trans</i> Fat	
Cholesterol 55mg	19%
Sodium 570mg	24%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	%
Protein 12g	_
Vitamin D 0mcg	0%
Calcium 0mg	2%
Iron 0mg	4%
Potassium 0mg	0%

^{*} 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.

Handling Suggestions

Product Specifications

Keep refrigerated

Serving Suggestions

Grill, bake, or sear. Great on its own or as a part of a gumbo or jambalaya.

Prep & Cooking Suggestions

Product is fully cooked, heat and serve.

Brand	Manufacturer
Brooklyn Cured	Brooklyn Cured

UPC	MFG #	SPC#	GTIN	Pack	Pack Desc.
95225849299	BKC108	24728	00850003685083		8/12 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6.3lb	6lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
4in	6in	14in	0.19ft3	18x10	50days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	240	Total Fat	19g	Sodium	570mg
Protein	12	Trans Fats		Calcium	0mg
Total Carbohydrates•••	1g	Saturated Fat	7g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	55mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images		

