

# Rosette de Lyon Dry Sausage



This rich, flavorful French Rosette de Lyon has an excellent balance of seasoning and flavor. The pork meat is blended with fresh garlic, sea salt and black peppercorn in an all natural beef casing, cured 30 days and then hand tied.

Tote some along on your picnic, slice one up as a fancy snack or use as part of an antipasto platter.

#### **Bread Pairings:**

Traditional French Baguette.

#### Wine Pairings:

Beaujolais, Brouilly, St-Emilion.

## **Nutrition Facts**

Serving Size	56g
Servings Per Container	varied
Calories per serving	230

Amount/S	Serving	% <b>DV</b> *	Amount/Se	rving	%DV*
Total Fat	19g	29%	Total Carb.	0g	0%
Sat. Fat	5g	25%	Fiber	0g	0%
Trans Fat	0g		Total Sugars	0g	
Cholest.	25mg	8%	Incl. added sugars	0g	0%
Sodium	1240mg	52%	Protein	15g	
Vitamin D	Ca	lcium	Iron Po	tassium	

<sup>\*</sup>Percent Daily Values (DV) are based on a 2,000 calorie diet

**Ingredients:** Pork, Salt, Dextrose, Spices, Lactic Acid Starter Culture, Sodium Erythorbate, Garlic, Sodium Nitrite. Incased in Beef Casing and Rice Starch.

Allergens: None.

### **Product Bulletin**

Item code	NAT-ROS
Item size	10-11 oz
Pack size	8
Country of origin	<b>United States</b>
Case UPC/GTIN	100-89575-10056-5

Net case weight	5.15 lbs	Gross case weight	5.80 lbs
Length	11 in	Height	5 in
Width	6⅓ in	Case cube	0.23
		Ti/Hi	29/9

Left over rosette de Lyon should be wrapped in plastic film and kept refrigerated for up to 7 days

Item coded (JD) Expiration date		Yes No	Pack date	Yes
Shelf life	12 weeks	Keep	refrigerated	< under 40°F
Fully cooked	No	Froze	en	No
Organic certification All natural	No No	Kosh Pork	-	No No

DOES NOT CONTAIN GLUTEN