



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/Serving	%DV*	Amount/Serving	%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	Calcium	Iron	Potassium
8%	0%	8%	10%

*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	United States
Case UPC/GTIN	100-89575-10056-5

Net case weight	5.15 lbs	Gross case weight	5.80 lbs
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Length	11 in	Height	5 in
Width	6½ 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)	Yes	Pack date	Yes
Expiration date	No		

Shelf life	12 weeks	Keep refrigerated	< under 40°F
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Fully cooked	No	Frozen	No
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Organic certification	No	Kosher	No
All natural	No	Pork free	No

DOES NOT CONTAIN GLUTEN

