# DUKE'S 1601201274

Fresh Crafted Smoked Meats

Product #:
1601201274

Best By Jan162020

5423902110

Distributed By
Duke's Meats Co
P.O. Box 3534
Dept. Dukes
Chicago, IL 60654

HOT & SPICY PORK SAUSAGE

DISPLAY RC 5OZ/8CT

Batch #:
PBO0032125

SMOKED SAUSAGES

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 795

2 08 16012 01052 4

**NET WT 2.50 LBS**


Freshly Crafted
DUKE'S
HOT & SPICY
SMOKED SHORTY SAUSAGES
Made with FRESH-DICED SERRANO PEPPERS
GLUTEN FREE


REAL INGREDIENTS TASTE BETTER
THIS BATCH WAS FRESHLY CRAFTED WITH
PEPPERS
Nutrition Facts
Calories
NO MSG | GLUTEN | LIQUID SM ADDED NITRITES**
7g of PROTEIN with 1g of TOTAL SUGAR
PER SERVING
AFTER OPENING, ENJOY WITHIN 3 DAYS OR REFRIGERATE


Vitamin D 0mcg
Calcium 0mg
Iron 0.5mg
Potassium 130mg
* 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.
INGREDIENTS: PORK, DICED SEA
THAN 2% OF: SALT, CANE SUG
CELERY POWDER (CELERY POWDER, SEA SALT),
YEAST EXTRACT, NATURAL FLAVORS. MADE WITH BEEF
COLLAGEN CASING (CARAMEL COLOR, CARMINE).
DISTRIBUTED BY:
DUKE'S MEATS CORP.
P.O. Box 3534, Dept. Dukes, Chicago, IL 60654
info@dukesmeats.com
DUKESMEATS.COM
8 16012 01052 0
3423903910 9039 EST 795
BEST IF USED BY: FEB 03 2020
*FEDERAL REGULATIONS PROHIBIT THE USE OF HORMONES IN PORK
**EXCEPT FOR THOSE NATURALLY OCCURRING IN SEA SALT AND CELERY POWDER
TCH CARE
E QTY.
dried for days
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TES**
AR

DUKE'S 1601201272

Freshly Crafted Smoked Meats

Product #:
1601201272

Best By Feb172020
5423905310

Distributed By:
Duke's Meats Corp.
P.O. Box 3534
Dept. Dukes
Chicago, IL 60654

ORIGINAL PORK SAUSAGE DRC
8CT/5OZ

Batch #:
PBO0035958

SMOKED SAUSAGES

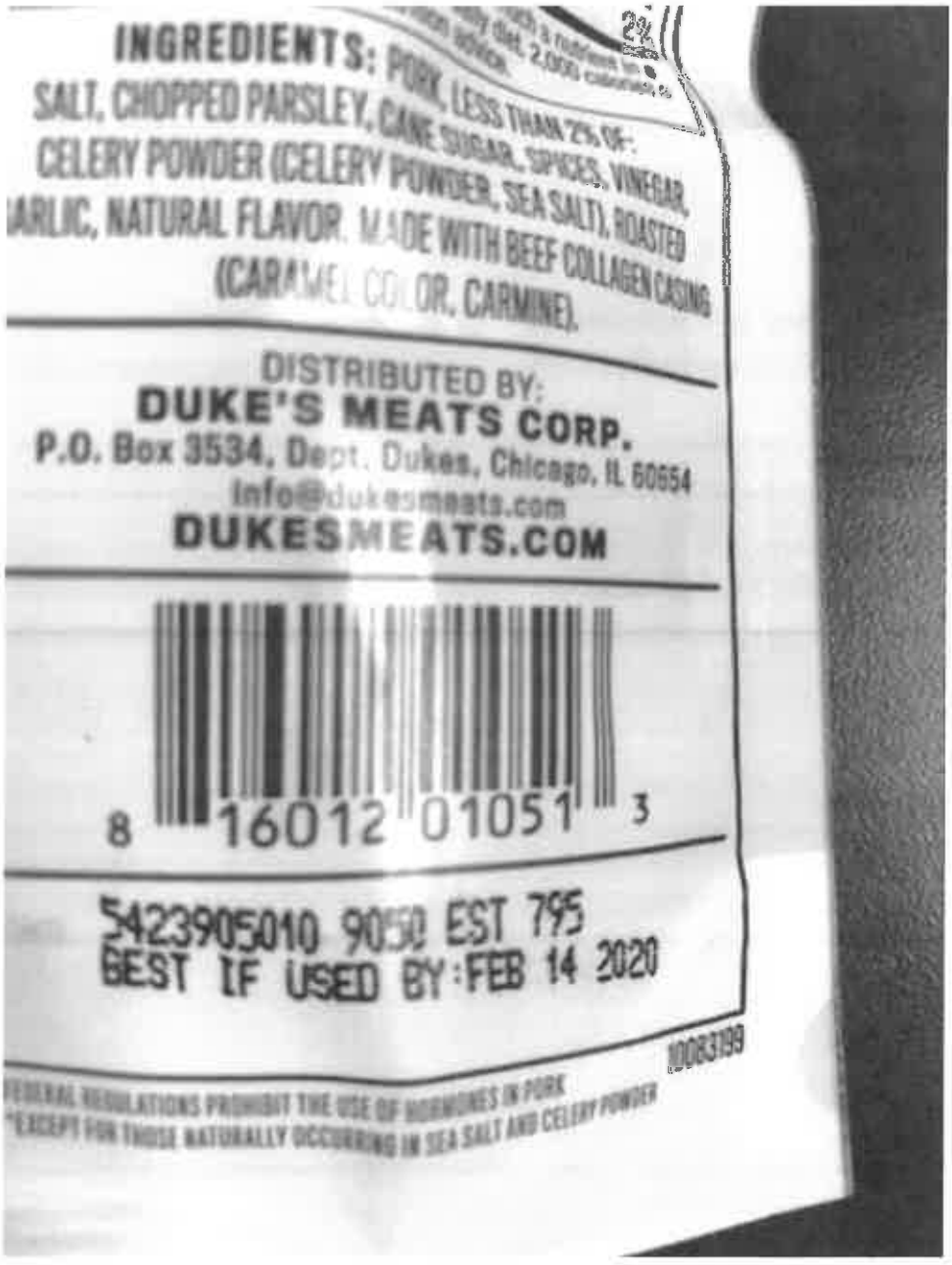
U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 795

2 08 16012 01051 7

NET WT 2.50 LBS


7g | <1g
DUKE'S
Freshly Crafted
NO HORMONES
ORIGINAL RECIPE
SMOKED SHORTY SAUSAGES
A CLASSIC BLEND OF SPICES
GLUTEN FREE


REAL INGREDIENTS TASTE BETTER
JUSTIN
THIS BATCH WAS FRESHLY CRAFTED WITH
CLASSIC SPICES & HERBS
HICKORY HARDWOOD SMOKE
SMALL BATCH CARE
600
NO MSG | GLUTEN | LIQUID SMOKE | ADDED NITRITES**
PROTEIN WITH <1g of TOTAL SUGAR
PER SERVING
AFTER OPENING, ENJOY WITHIN 3 DAYS OR REFRIGERATE
Nutrition Facts
Serving size 2 Links (75g)
Calories 130


INGREDIENTS: PORK, LESS THAN 2% OF:
SALT, CHOPPED PARSLEY, CANE SUGAR, SPICES, VINEGAR,
CELERY POWDER (CELERY POWDER, SEA SALT), ROASTED
ARLIC, NATURAL FLAVOR. MADE WITH BEEF COLLAGEN CASING
(CARAMEL COLOR, CARMINE).
DISTRIBUTED BY:
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P.O. Box 3534, Dept. Dukes, Chicago, IL 60654
Info@dukesmeats.com
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8 16012 01051 3
5423905010 90150 EST 795
BEST IF USED BY: FEB 14 2020
10083199
FEDERAL REGULATIONS PROHIBIT THE USE OF HORMONES IN PORK
*EXCEPT FOR THOSE NATURALLY OCCURRING IN SEA SALT AND CELERY POWDER

DUKE'S 1601201052

*Freshly Crafted Smoked Meats*

Product #:
1601201052

Distributed By:
Duke's Meats Corp.
P.O. Box 3534
Dept. Dukes
Chicago, IL 60654

Best By Feb032020

5423903910

HOT & SPICY PORK SAUSAGE

8CT/5OZ

Batch #:
PBO0035017

SMOKED SAUSAGES

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 795

1 08 16012 01052 7

NET WT 2.50 LBS


Freshly Crafted
DUKE'S
NO HORMONES ADDED
NO NITRITES
HOT & SPICY
SMOKED SHORTY SAUSAGES
Made with FRESH-DICED SERRANO PEPPERS
GLUTEN FREE


REAL INGREDIENTS TASTE BETTER
Nutrition Facts
Calories
THIS BATCH WAS FRESHLY
PEPPERS
600
NO MSG | GLUTEN | LIQUID SM
7g of PROTEIN with 1g of TOTAL SUGAR
PER SERVING


ges because
at reminds us
u can't get
er.
TCH CARE
SE QTY.
-dried for days
ze batches.
TES**
AR
Vitamin D 0mcg
Calcium 0mg
Iron 0.5mg
Potassium 130mg
* 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.
INGREDIENTS: PORK, DICED SERRANO PEPPERS, LESS THAN 2% OF: SALT, CANE SUGAR, SPICES, VINEGAR, CELERY POWDER (CELERY POWDER, SEA SALT), DEXTROSE, YEAST EXTRACT, NATURAL FLAVORS. MADE WITH BEEF COLLAGEN CASING (CARAMEL COLOR, CARMINE).
DISTRIBUTED BY:
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info@dukesmeats.com
DUKESMEATS.COM
8 16012 01052 0
3423903910 9039 EST 795
BEST IF USED BY: FEB 03 2020
10063977
*FEDERAL REGULATIONS PROHIBIT THE USE OF NITRITES IN PORK
**EXCEPT FOR THOSE NATURALLY OCCURRING IN SEA SALT AND CELERY POWDER

DUKE'S 1601201051

*Freshly Crafted Smoked Meats*

Product #.
1601201051

Distributed By:
Duke's Meats Corp.
P.O. Box 3534
Dept. Dukes
Chicago, IL 60654

Best By Feb142020

5423905010

ORIGINAL PORK SAUSAGE

8CT/5OZ

Batch #:
PBO0035956

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 795

SMOKED SAUSAGES

1 08 16012 01051 0

NET WT 2.50 LBS


7g | <1g
DUKE'S
Freshly Crafted
NO HORMONES
NO NITRITES
ORIGINAL RECIPE
SMOKED SHORTY SAUSAGES
A CLASSIC BLEND OF SPICES
GLUTEN FREE

## REAL INGREDIENTS TASTE BETTER

I believe smoked meats should be made with real ingredients, okay? When you season and marinate fresh meats with whole, roasted, or diced ingredients from farms—not just dried spices—you get a fresher homemade flavor. It's not the easiest way to do things, or the quickest, but I think you'll agree you can taste the difference.

JUSTIN [illegible] HAYLICK

## THIS BATCH WAS FRESHLY CRAFTED WITH

### CLASSIC SPICES & HERBS

This is the recipe that started it all. We begin with a simple blend of classic spices before adding chopped green Italian parsley and a touch of real roasted garlic to give these Smoked Sherry® Sausages their authentic old world flavor.

| [illegible] PORK | HICKORY HARDWOOD SMOKE | SMALL BATCH CARE |
|---|---|---|
|  |  | BATCH CARE OFF. 600 |
| We start with lean, raw pork from [illegible] | Smoked with 100% pure hickory wood for a deep, traditional smoke flavor. | Hand-hung and slow-dried for days in small artisan-size batches. |

**NO MSG | GLUTEN | LIQUID SMOKE | ADDED NITRITES****

**7g of PROTEIN WITH <1g of TOTAL SUGAR**

PER SERVING

AFTER OPENING, ENJOY WITHIN 3 DAYS OR REFRIGERATE

## Nutrition Facts

About 8 servings per container

Serving size 2 Links (25g)

Amount per serving

**Calories 130**

| | % Daily Value* |
|---|---|
| Total Fat 11g | [illegible] |
| [illegible] | [illegible] |
| Trans Fat [illegible] | [illegible] |
| Cholesterol [illegible] | [illegible] |
| Sodium 410mg | [illegible] |
| Total Carbohydrate [illegible] | [illegible] |
| Dietary Fiber [illegible] | [illegible] |
| Total Sugars less than 1g | [illegible] |
| Includes [illegible] Added Sugars | [illegible] |
| **Protein 7g** | [illegible] |
| Vitamin D [illegible] | [illegible] |
| Calcium [illegible] | [illegible] |
| Iron 0.5mg | [illegible] |
| Potassium [illegible] | [illegible] |

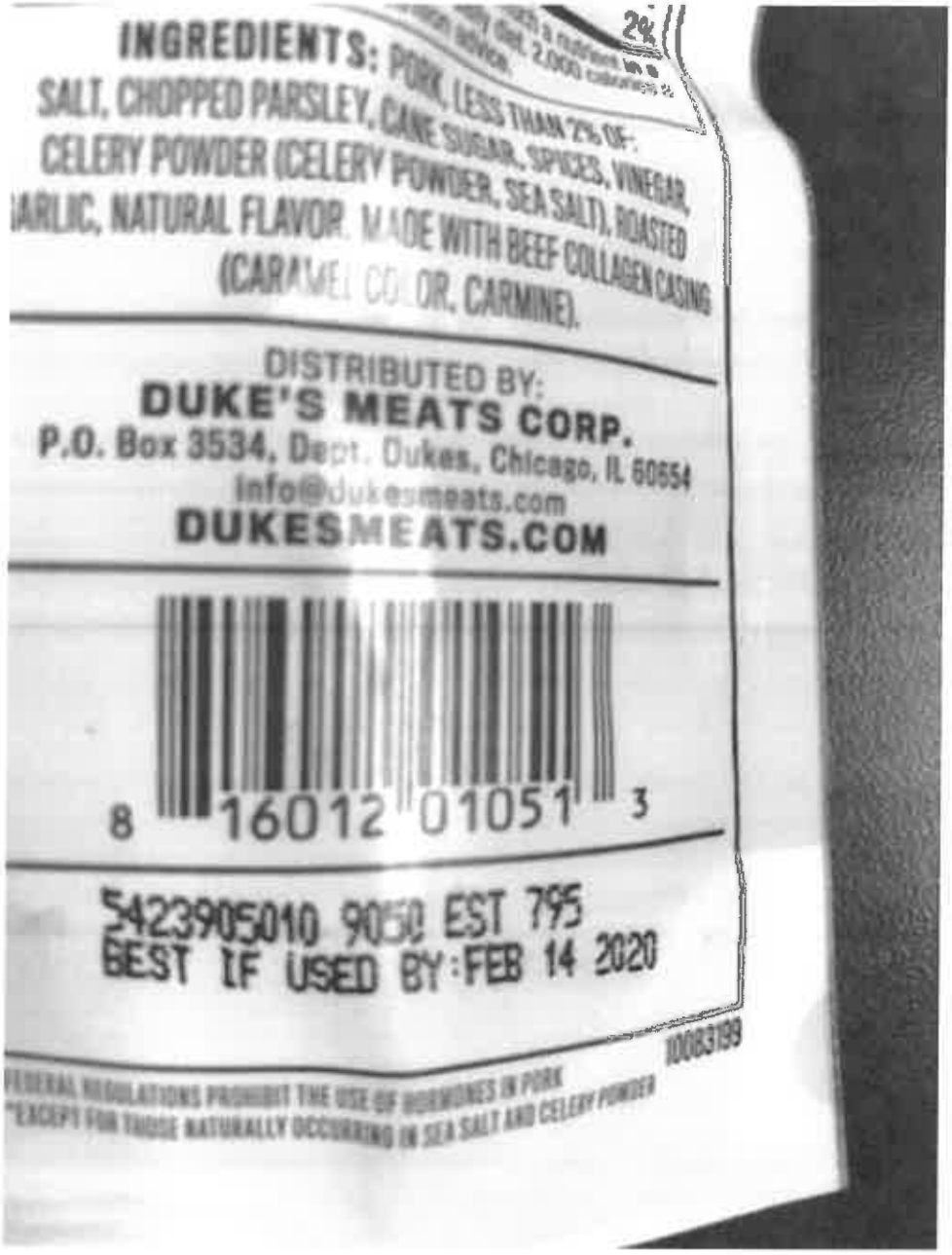
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: [illegible]

DISTRIBUTED BY [illegible]

DUKESMEATS.COM


[illegible] BEST IF USED BY [illegible]



INGREDIENTS: PORK, LESS THAN 2% OF: SALT, CHOPPED PARSLEY, CANE SUGAR, SPICES, VINEGAR, CELERY POWDER (CELERY POWDER, SEA SALT), ROASTED GARLIC, NATURAL FLAVOR. MADE WITH BEEF COLLAGEN CASING (CARAMEL COLOR, CARMINE).

DISTRIBUTED BY:
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8 16012 01051 3

5423905010 9050 EST 795
BEST IF USED BY: FEB 14 2020

10083199

FEDERAL REGULATIONS PROHIBIT THE USE OF HORMONES IN PORK
*EXCEPT FOR THOSE NATURALLY OCCURRING IN SEA SALT AND CELERY POWDER

DUKE'S 1580002130

*Freshly Crafted Smoked Meats*

Product #:
1580002130

Best By Feb162020
5423905210

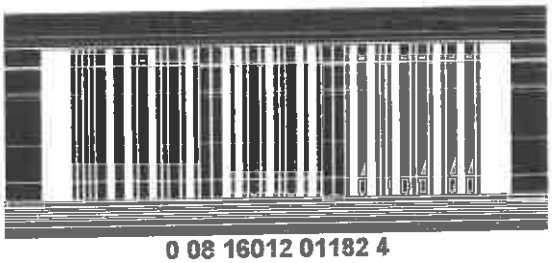
Distributed By:
Duke's Meats Corp.
P.O. Box 3534
Dept. Dukes
Chicago, IL 60654

ORIGINAL SMOKED SAUSAGE
ECOM 24CT/16OZ

Batch #:
PBO0036902

SMOKED SAUSAGES

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 795



0 08 16012 01182 4

NET WT 24 LBS


PROTEIN
SUGAR
DUKE'S
Freshly Crafted
Smoked Meats
NO NITRITES
RIGINAL RECIPE
OKED SHORTY SAUSAGES
A CLASSIC BLEND OF SPICES &


REAL INGREDIENTS TASTE BETTER
CLASSIC SPICES & HERBS
Nutrition Facts
Calories 130
HICKORY HARDWOOD SMOKE
SMALL BATCH CARE
NO MSG / LIQUID SMOKE | ADDED NITRITES**
PROTEIN WITH <1g of TOTAL SUGAR
PER SERVING


Box 3534, Dept. Dukes,
Chicago, IL 60654
Info@dukesmeats.com
smartlabel
Scan here for more food information
DUKESMEATS.COM
8 16012-01182 4
REFRIGERATE AFTER OPENING
EST 765
FEB 02 2020
NO HORMONES

DUKE'S 1580002073

*Freshly Crafted Smoked Meats*

Product #:
1580002073

Best By Feb102020
5423904610

Distributed By:
Duke's Meats Corp.
P.O. Box 3534
Dept. Dukes
Chicago, IL 60654

# CAJUN STYLE ANDOUILLE PORK SAUSAGE 8CT/5OZ

Batch #:
PBO0034913

## SMOKED SAUSAGES

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 795

1 08 15800 02073 1

NET WT 2.50 LBS


7g
PROTEIN
Freshly Crafted
Smoked Meats
DUKE'S
NO HORMONES
ADDED
NO NITRITES
CAJUN STYLE ANDOUILLE
SMOKED SHORTY SAUSAGES
Made with ROASTED RED PEPPERS & CAJUN SPICES
GLUTEN FREE
NET WT 5 OZ (142g)

## REAL INGREDIENTS TASTE BETTER

I believe smoked meats should be made with real ingredients. Why? When you season and marinate fresh meats with [illegible], roasted, or diced ingredients from farms—not just dried spices—you get a fresher homemade flavor. It's not the easiest way to do things, or the quickest, but I think you'll agree you can taste the difference.

JUSTIN [illegible] DAVALOS

THIS BATCH WAS FRESHLY CRAFTED WITH

## CAJUN STYLE ANDOUILLE

Our love for Cajun cuisine inspired us to craft these Andouille-style Smoked Sticky® Sausages. We start with fire-roasted red peppers, add our special blend of Cajun spices, and finish them with real hickory hardwood smoke for a soul-warming Southern [illegible]

| [illegible] PORK | HICKORY HARDWOOD SMOKE | SMALL BAT |
|---|---|---|
|  |  | 600 |
| We [illegible] | Smoked with 100% pure hickory wood for a real, traditional smoke flavor. | Wondering what other fun shapes we come [illegible] |

**NO MSG | GLUTEN | LIQUID SMOKE | ADDED NITRITES****

**7g of PROTEIN WITH 1g of TOTAL SUGAR**

PER SERVING

AFTER OPENING, ENJOY WITHIN 3 DAYS OR REFRIGERATE

## Nutrition Facts

About 6 servings per container

Serving size [illegible] 2 Links (56g)

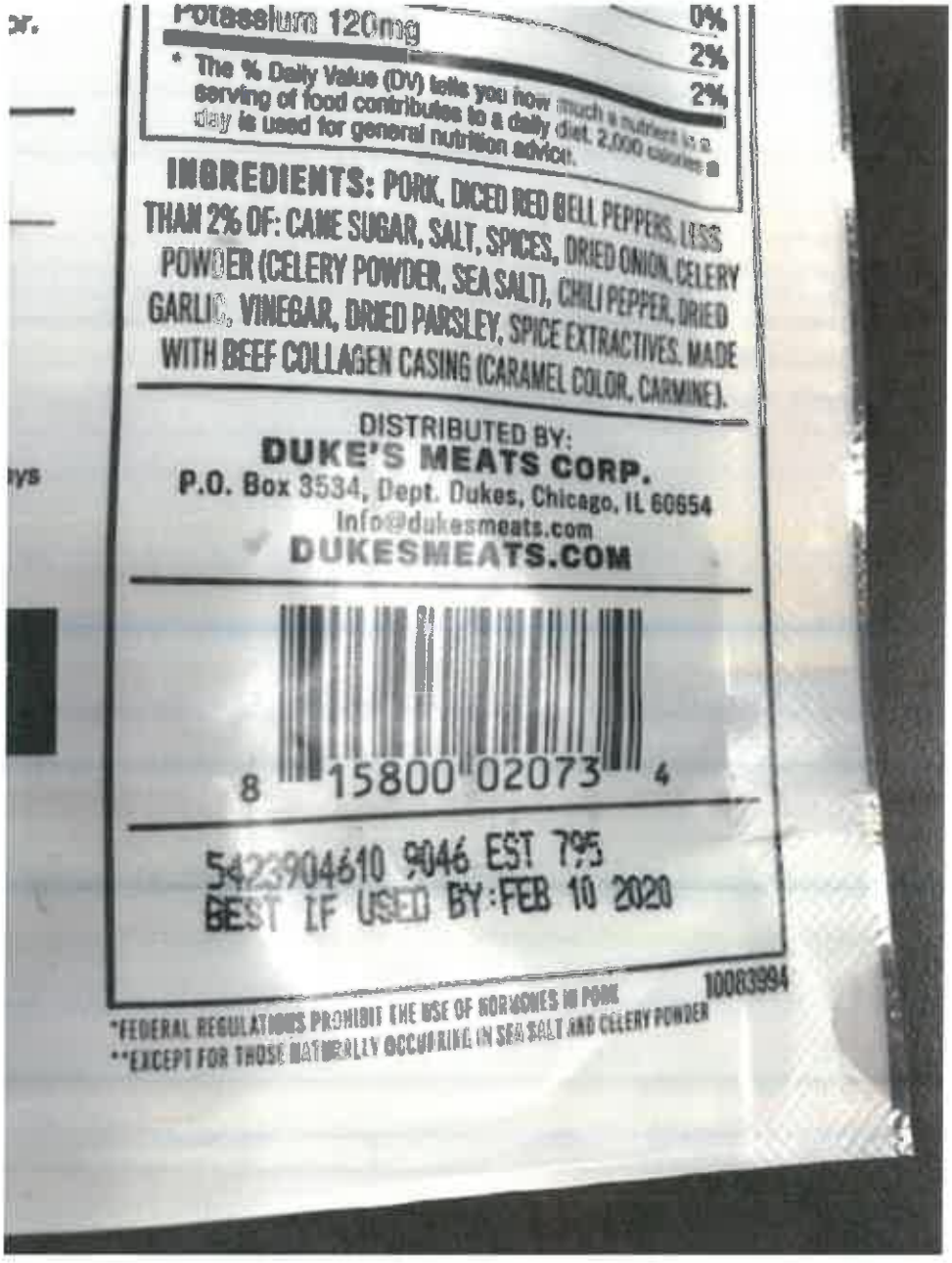
| Amount per serving | |
|---|---|
| **Calories** | **130** |
| Total Fat [illegible]g | [illegible]% |
| Saturated Fat 2.5g | 13% |
| Trans Fat 0g | |
| Cholesterol [illegible]mg | [illegible]% |
| Sodium 270mg | 12% |
| Total Carbohydrate [illegible]g | [illegible]% |
| Dietary Fiber 0g | 0% |
| Total Sugars 1g | |
| Includes [illegible]g Added Sugars | [illegible]% |
| **Protein 7g** | **14%** |
| Vitamin D 0mcg | 2% |
| Calcium 5mg | 0% |
| Iron 0.4mg | 2% |
| Potassium 120mg | 2% |

* 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.

INGREDIENTS: [illegible]

DUKE'S MEATS CORP.
[illegible]
DUKESMEATS.COM

[illegible]



Potassium 120mg 0%
2%
2%
* 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.

**INGREDIENTS:** PORK, DICED RED BELL PEPPERS, LESS THAN 2% OF: CANE SUGAR, SALT, SPICES, DRIED ONION, CELERY POWDER (CELERY POWDER, SEA SALT), CHILI PEPPER, DRIED GARLIC, VINEGAR, DRIED PARSLEY, SPICE EXTRACTIVES. MADE WITH BEEF COLLAGEN CASING (CARAMEL COLOR, CARMINE).

DISTRIBUTED BY:
**DUKE'S MEATS CORP.**
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Info@dukesmeats.com
**DUKESMEATS.COM**

8 15800 02073 4

5423904610 9046 EST 795
BEST IF USED BY: FEB 10 2020

10083994

*FEDERAL REGULATIONS PROHIBIT THE USE OF HORMONES IN PORK
**EXCEPT FOR THOSE NATURALLY OCCURRING IN SEA SALT AND CELERY POWDER

DUKE'S 1580002003

Freshly Crafted Smoked Meats

Product #:
1580002003

Best By Jan272020
5423903210

Distributed By:
Duke's Meats Corp.
P.O. Box 3534
Dept. Dukes
Chicago, IL 60654

# HICKORY PEACH BBQ PORK SAUSAGE 8CT/5OZ

Batch #:
PBO0032888

## SMOKED SAUSAGES

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 795

1 08 15800 02003 8

NET WT 2.50 LBS


7g | 2g
DUKES
HICKORY PEACH BBQ
SMOKED SHORTY SAUSAGE
Made with A PEACH BBQ RELISH
GLUTEN FREE

REAL INGREDIENTS TASTE BETTER

PEACH BBQ RE

Nutrition Facts

Calories 120

INGREDIENTS:

HICKORY HARDWOOD SMOKE

SMALL BATCH CARE

600

NO LIQUID SMOKE | ADDED NITRITES**

PROTEIN WITH 2g of TOTAL SUGAR

PER SERVING

AFTER OPENING, ENJOY WITHIN 3 DAYS OR REFRIGERATE

DUKESMEATS.COM


LESS THAN 2% OF: SALT, SPICES, BROWN CANE SUGAR, DRIED TOMATO, VINEGAR, DRIED ONION, CELERY POWDER, CELERY POWDER, SEA SALT), YEAST EXTRACT, DRIED GARLIC, NATURAL FLAVORS, CITRIC ACID. MADE WITH BEEF COLLAGEN CASING (CARAMEL COLOR, CARMINE).
DISTRIBUTED BY:
DUKE'S MEATS CORP.
P.O. Box 3534, Dept. Dukes, Chicago, IL 60654
info@dukesmeats.com
DUKESMEATS.COM
8 15800 02003 1
BEST IF USED BY: JAN 21 2026
*FEDERAL REGULATIONS PROHIBIT THE USE OF HORMONES IN PORK
**EXCEPT FOR THOSE NATURALLY OCCURRING IN SEA SALT AND CELERY POWDER

DUKE'S 1580002002

*Freshly Crafted Smoked Meats*

Product #:
1580002002

Best By Feb032020

5423903910

HATCH GREEN CHILE PORK SAUSAGE 8 CT/5 OZ

Distributed By.
Duke's Meats Corp.
P.O. Box 3534
Dept. Dukes
Chicago, IL 60654

Batch #:
PBO0034079

SMOKED SAUSAGES

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 795

1 08 15800 02002 1

NET WT 2.50 LBS


7g
PROTEIN
DUKE'S
NO HORMONES
NO NITRITES
HATCH GREEN CHILE
SMOKED SHORTY SAUSAGES
Made with ROASTED & DICED HATCH CHILES
GLUTEN FREE

REAL INGREDIENTS TASTE BETTER

I believe smoked meats should be made with real ingredients. Why? When you season and marinate fresh meats with whole, roasted, or diced ingredients from farms—not just dried spices—you get a fresher homemade flavor. It's not the easiest way to do things, or the quickest, but I think you'll agree you can taste the difference.

JUSTIN [illegible] MAYLIER

THIS BATCH WAS FRESHLY CRAFTED WITH

ROASTED HATCH CHILES

It's no wonder why Hatch chiles have become famous through the decades. The valley's unique climate helps our local farmers flourish produce chiles with an unforgettably smoky and sweet taste. We roast them over farm fires, and let the natural oils and smoke infuse the meat with their signature Hatch flavor.

FRESH, NEVER FROZEN PORK

Never cured, never frozen, and never treated with antibiotics.

MESQUITE HARDWOOD SMOKE

Smoked with 100% pure mesquite wood that gently blends up to the sweet and rustic Hatch chile flavor.

SMALL BATCH JERKY

Never mass-produced. Hand-hung and slow-dried for flavor in small limited-size batches.

NO MSG | GLUTEN | LIQUID SMOKE | ADDED NITRITES**

7g PROTEIN WITH 0g TOTAL SUGAR

PER SERVING

AFTER OPENING, ENJOY WITHIN 5 DAYS OR REFRIGERATE

Nutrition Facts

About 6 Servings per container

Serving Size 2 Links (56g)

Amount per serving

Calories 170

DUKE'S MEATERS

DUKESMEATERS

Iron 0.4mg

Potassium 130mg

* 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.

INGREDIENTS: PORK, DICED HATCH GREEN CHILI PEPPERS, LESS THAN 2% OF: SALT, CANE SUGAR, SPICES, YEAST EXTRACT, DRIED GARLIC, CELERY POWDER (CELERY POWDER, SEA SALT), VINEGAR, DRIED JALAPENO PEPPER, DRIED GREEN BELL PEPPER, NATURAL FLAVORS, CITRIC ACID. MADE WITH BEEF COLLAGEN CASING (CARAMEL COLOR, CARMINE).

DISTRIBUTED BY:
**DUKE'S MEATS CORP.**
P.O. Box 3534, Dept. Dukes, Chicago, IL 60654
Info@dukesmeats.com
**DUKESMEATS.COM**

8 15800 02002 4

5423903810 9038 EST 795
BEST IF USED BY: FEB 02 2020

*FEDERAL REGULATIONS PROHIBIT THE USE OF HORMONES IN PORK
**EXCEPT FOR THOSE NATURALLY OCCURRING IN SEA SALT AND CELERY POWDER

10083957