

HAWAIIAN[®] SAUSAGE

COMPANY

Sweet Filipino *Longanisa*



- NO PRESERVATIVES
- GLUTEN FREE
- NO MSG

KEEP REFRIGERATED NET WT. 16 oz. (1LB.) (454g)

US
INSPECTED AND PASSED
BY DEPARTMENT OF
AGRICULTURE
EST. 4846

4.000

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SAUSAGE**

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Nutrition Facts

5 servings per container

Serving size 1 grilled link (91g)

Amount per serving

Calories 250

% Daily Value*

Total Fat 22g 28%

Saturated Fat 7g 35%

Trans Fat 0g

Cholesterol 60mg 20%

Sodium 640mg 28%

Total Carbohydrate 7g 3%

Dietary Fiber 0g 0%

Total Sugars 5g

Includes 1g Added Sugars 10%

Protein 12g

Vitamin D 1mcg 6%

Calcium 17mg 2%

Iron 1mg 6%

Potassium 170mg 4%

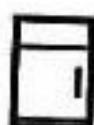
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 1,000 calories a day is used for general nutrition advice.

DISTRIBUTED BY
GOUVEA'S AND PURITY FOODS INC.
HONOLULU, HI 96819

INGREDIENTS: PORK, SUGAR, SALT, SOYSAUCE (WATER, WHEAT, SOYBEANS, SALT, SODIUM BENZOATE (LESS THAN 1/10 OF 1% AS A PRESERVATIVE), GARLIC, VINEGAR, WINE, BLACK PEPPER, PAPRIKA, BEET ROOT POWDER, CONTAINS: WHEAT, SOY & SULFITES
Pan-broil/Brown (recommended): Place links in a covered skillet with 1/4" water. Cooked for 5 min. Uncover skillet and allow remaining water to boil off (approx 10 min.). Finish by browning (turning frequently). Product must be cooked to a minimum internal temperature of 170°F. **OVEN:** Preheat oven to 375°F. Place links into oven. Heat for approx. 20 min. Product must be cooked to a minimum internal temperature of 170°F.

Safe Handling Instructions

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION FOLLOW THESE SAFE HANDLING INSTRUCTIONS.



KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.



KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.



COOK THOROUGHLY.



KEEP HOT FOODS HOT, REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.



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