



**CHEF'S
LINE**
AS GOOD AS YOUR OWN
IF YOU HAD THE TIME

ITALIAN SAUSAGES

It's time you served up authentic hot or sweet sausages, filled with genuine Italian heritage. Made from recipes passed down from his grandfather, enjoy Pat LaFrieda's authentic Italian sausages.



Designed and created for chefs with high standards



82% of U.S. adults eat sausage and Italian sausage. Generations in the making, these sausages have no artificial ingredients or preservatives.

Product Inspiration

The LaFrieda family takes a lot of pride in its sausages. Chef Pat LaFrieda says, “The original Italian sausages that my grandfather made – sweet and hot – are by far the most popular types.” Chef’s Line® uses the recipe of Pat’s grandfather, using whole muscle pork, not trim, and seasoning both varieties with top-quality herbs and spices, including whole fennel—no skimping on anything.

The **Hot Italian Sausage** finishes with a distinct bite thanks to the spices and the heat of the red pepper.

The **Sweet Italian Sausage** delivers a lusciously sweet, mellow flavor throughout.

Ideal Uses

- Sandwiches
- Pizzas
- Pasta
- Entrées

Features & Benefits

- Made with all natural ingredients
- No preservatives
- Made with whole pork butts
- Premium coarse grind
- Authentic Italian recipe
- Natural casing provides a good bite
- Frozen raw to preserve quality
- Four vacuum packed trays per case to preserve freshness when thawed

Ingredients Include

– Pork – Herbs & spices

A-Code	Product Description	Pack Size
8729121	Sweet Italian Sausage	4/2.5 lb.
8729105	Hot Italian Sausage	4/2.5 lb.

Food Fact

Sausages and puddings are among the oldest prepared foods.



For more information about Chef’s Line® products, visit www.usfoods.com or contact your local US Foods representative. 06-2014