



# FRANKS & SAUSAGES

## HEATING AND HANDLING INSTRUCTIONS

### HANDLING INSTRUCTIONS

**RECOMMENDED:** Best if prepared from a thawed state. Thaw only under refrigeration.

**SHELF LIFE:** Frozen – 12 months from production date in unopened package. 1-2 months if opened.  
Refrigerated – 60 days from production date in unopened package. 7 days if opened.

<b>STORING FROZEN FRANKS &amp; SAUSAGES</b>	<ul style="list-style-type: none"> <li>• Receive all product directly into the freezer using standard receiving procedures</li> <li>• Mark all cases with the date of receipt</li> <li>• Store cases in the freezer at least 6 inches off the floor and away from walls</li> <li>• Remove product from freezer on an as needed basis</li> </ul>
<b>THAWING FRANKS &amp; SAUSAGES</b>	<ul style="list-style-type: none"> <li>• Thaw in a refrigerated case set at less than 40°F</li> <li>• Mark all refrigerated cases with the date it is placed in the cooler</li> <li>• Store product in cooler for no more than 7 days</li> </ul>
<b>HOLDING HEATED FRANKS &amp; SAUSAGES</b>	<ul style="list-style-type: none"> <li>• Hold Franks &amp; Sausages on a roller grill, or in a warming case (without a bun), up to 4 hours; if placed in a bun and individually wrapped, hold in a warming case for up to 1 hour</li> <li>• Maintain internal temperature between 140°F and 150°F (adjust to maintain local health department regulations)</li> </ul>

### HEATING INSTRUCTIONS

Eisenberg Franks & Sausages are fully cooked, just heat and serve. Equipment and heating times may vary.

#### ROLLER GRILL:

- Preheat roller grill on high
- If **THAWED**, place product on the roller grill, lower setting to medium-high and heat for 20-30 minutes or until internal temperature reaches 165°F
- If **FROZEN**, place product on the roller grill, lower setting to medium-high and heat for 35-40 minutes or until internal temperature reaches 165°F
- Lower roller-grill setting to medium-low to hold for up to 4 hours and maintain the internal temperature between 140°F and 150°F (adjust to maintain local health department regulations)



#### CONVECTION/CONVENTIONAL OVEN:

- Preheat oven to 375°F and place product on a baking tray
- If **THAWED**, heat for 8-10 minutes or until internal temperature reaches 165°F
- If **FROZEN**, heat for 15-20 minutes or until internal temperature reaches 165°F



#### FLAT GRILL:

- Preheat grill on medium
- Place product on the grill and turn frequently to heat evenly
- If **THAWED**, heat for 8-10 minutes or until internal temperature reaches 165°F
- If **FROZEN**, heat for 20-25 minutes or until internal temperature reaches 165°F



#### STEAMER:

- Place at least 1 inch of water in the bottom of the pan and do not let it run dry during operation
- Set temperature to high-end of simmer, or low-end of boil
- Add **THAWED** or **FROZEN** product to pan with water and heat 45-50 minutes, or until internal temperature reaches 165°F
- Lower temperature to simmer and hold product for up to 3 hours

