



Since 1963, our recipe for producing the highest quality products on the market has been rooted in our Midwestern values: source and prepare the finest BBQ meats to exacting and custom specifications. Serve up expertise that streamlines the farm-to-table process. Garnish with the steadfast commitment to quality and customer service that only a family business, owned and operated for over 40 years, can deliver. **We've always done what's natural and what's right.**

From our early days hand-selecting meat from the Chicago stockyards, we now deliver to customers around the world. Through excellence in sourcing, processing, and service, we've carved out a position as the leading independent provider of pork ribs in the US. Wherever they're served, our premium BBQ meats star as the centerpieces of celebrations and menus from coast to coast. We're as proud to sell them as you'll be to serve them to your family, friends, and customers.

HOT LINKS



OVEN- AND
PIT-READY

A Chicagoland favorite, our spicy hot links hit the spot. Our own third-generation sausage maker blends the finest cuts of pork with 50 years of in-house experience—and these links are the result. They're perfectly spiced with just the right bite and heat to satisfy everyone in the family. Wichita Hot Links are grill- and oven-ready and pair with other ingredients just as well as they stand alone. Also available in milder hot, turkey, chicken, and custom blends.

PREPARATION



OVEN: Preheat to 250°F and place links on a pan with steam rack. Add 1 cup water. Heat until internal temperature reaches 160°F.



PIT: Preheat to 225°F. Place links on grill and cook until natural casing becomes firm and internal temperature reaches 160°F.

Wichita Packing Pork Hot Link (Spicy)

GTIN 00826255302030

WPC Item 302035

Pack: 6 – 2.5 lb (48 pieces) per case

Case size: 17.5" x 10.5" x 3.75"

Case weight: C.W. 15 lb Ave. Tare: 15 oz.

Tie: 9 Hi: 7 Pallet: 63 cases

Shelf Life: Fresh 10 days from first shipping date.
Frozen 12 months from first shipping date.

Ingredients: Pork, water, seasoning (salt, spices), dextrose, natural flavoring, citric acid

Allergen Information: None

Handling Instructions: Follow all safe handling instructions. Keep frozen (below -5° F, -20° C) or refrigerated (below 38° F, 3° C). Handle with care to avoid breaking bags. When ready to use frozen products thaw under refrigeration or in the microwave and prepare per your recipe.



Nutrition Facts	
servings per container	
Serving Size	(114g)
Amount per serving	
Calories	340
	% Daily Value*
Total Fat 29g	37%
Saturated Fat 12g	60%
Trans Fat 0g	
Cholesterol 90mg	30%
Sodium 700mg	30%
Total Carbohydrate 2g	1%
Dietary Fiber --g	--%
Total Sugars --g	
Includes --g Added Sugars	--%
Protein 16g	1%
Vitamin D --mcg	--%
Calcium 21mg	2%
Iron 1mg	6%
Potassium 310mg	6%
*The % Daily Value 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.	
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	



THE WICHITA GUARANTEE

Meeting your specifications. Exceeding your expectations.

We guarantee your satisfaction for all products manufactured and sold under our establishment number (USDA Est. 6765). If there is a reasonable and identifiable problem, we'll refund or exchange any unprepared product.

THE WICHITA QUALITY PROMISE

Great meals result from the best natural ingredients and the foodservice community's farm-to-table commitment. As a member of this community, we embrace technology and forward progress in housing, health management, care, and slaughter of the animals that provide the raw materials for all Wichita Packing Company products. We diligently source all raw materials only from companies equally committed to quality—those that are as focused as we are on animal genetics, animal inputs, sustainability practices, and workmanship. To ensure compliance, we subject all our products to both our own as well as third-party audits. As a result, we're able to provide you with the safest, highest quality, and most satisfying premium BBQ meats on the market.