



WICHITA PACKING COMPANY
PREMIUM BBQ MEATS

340 NORTH OAKLEY BOULEVARD
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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.



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.

PORK ITALIAN SAUSAGE 2PK/5# BULK VP CW FZ

Product Specifications					
Product_Code	GTIN			NAMP	
621028	00826255621032			N/A	
Quantity of Inner Packs	Quantity Within Inner Pack			Case Dimensions (Inches)	
2	5#			17.5 x 10.75 x 4	
Individual Unit Min. Weight (oz)	Individual Unit Max. Weight (oz)	Minimum Case Weight (lbs)		Maximum Case Weight (lbs)	
4.8	5.2	9.6		10.4	
Net Weight (lbs)	Gross Weight (lbs)	Tare	Tie	High	Cube
10	10.7	.7	10	10	0.4400
Fresh (38°F/3°C) Shelf Life	Frozen (0°F/-18°C) Shelf Life		Country of Origin		
N/A	12 Months		USA		



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.