



Applewood Smoked Landjaeger



Nueske's Applewood Smoked Landjaeger is a traditional Alpine sausage that is sometimes referred to as "Hunter's Sausage" because it was easy to carry and lasted a long time, requiring no refrigeration. We make ours from an old Nueske family recipe; using quality pork, beef, and hand-blended spices packed into natural casings before being moved into our smokehouse to get a touch of our signature Applewood Smoke. Semi-dried snack sausage with a peppery finish.

Nueske's Applewood Smoked Landjaeger in 1 lb. packages that are perfect for retail use in meat and deli departments or as a convenience item.

Product Specs

Product: Nueske's Applewood Smoked Landjaeger,
18/20 pcs. per lb.

Nueske's Item Code: 3255

Weight: 1 lb. exact weight CAP

Case Weight: 4 lb. exact weight

Case Pack: Four 1 lb. exact weight CAP

Case Size: 11 3/8" x 6 5/8" x 7 3/16"

(0.31 cubic feet)

Cases per Pallet: 120 cases

Layers per Pallet: 6 layers

Cases per Layer: 20 cases

Refrigerated Shelf Life: 365 Days at 38°F

Frozen Shelf Life: 365+ Days at -10°F

Dating: use by/freeze by



Nueske's Applewood Smoked Meats ~ Family Owned & Operated ~ Since 1933
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