



## 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 6 oz. retail packages that are perfect for meat/deli departments, as a convenience item, and in gift baskets. We also carry 1 lb. packages.

## Product Specs

**Product:** Nueske's Applewood Smoked Landjaeger, 6/8 Sticks Per Pkg.

**Nueske's Item Code:** 3259

**UPC:** 0 24211 32590 2

**Weight:** 6 oz. exact weight VP

**Case Weight:** 4.5 lb. exact weight

**Case Pack:** Twelve 6 oz. exact weight VP

**Case Size:** 12 3/8" x 10 3/8" x 3 3/4"  
(0.27 cubic feet)

**Cases per Pallet:** 156 cases

**Layers per Pallet:** 4 layers

**Cases per Layer:** 39 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**  
203 N. Genesee St., Wittenberg, WI 54499 ~ (800) 382-2266 ~ [www.nueskemeats.com](http://www.nueskemeats.com)