



## Applewood Smoked Natural Casing Wieners



Nueske's Applewood Smoked Natural Casing Wieners are made from a traditional Nueske family recipe that uses only quality pork and beef cuts (no variety meats, here). Our pork and beef blend is seasoned and packed into perfectly "snappy" natural casings before they receive a light applewood smoking. You won't get the same juicy, expertly seasoned bite from any other wiener.

Nueske's Applewood Smoked Natural Casing Wieners are packaged in 1 lb. packs that hold an average of 9 links per pound.

## Product Specs

**Product:** Nueske's Applewood Smoked Natural Casing Wieners

**Nueske's Item Code:** 3288

**UPC:** 0 24211 32880 7

**Weight:** 1 lb. exact weight VP

**Case Weight:** 12 lb. exact weight

**Case Pack:** Twelve 1 lb. exact weight VP

**Case Size:** 14 3/8" x 12 3/8" x 6 1/4"  
(0.643 cubic feet)

**Cases per Pallet:** 99 cases

**Layers per Pallet:** 9 layers

**Cases per Layer:** 11 cases

**Refrigerated Shelf Life:** 90 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)