

Please call us if you need any additional information, we will be happy to help!



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Venison Product Care Sheet

Please do not use any zip-lock style bag to store sausage. The airspace in the bag will cause freezer burn on your sausage or meat products usually after one month.

Fresh Sausage Product Links

(Italian, Peppers & Onions, Romano & Garlic, RRP, Cajun, & Apple)

Please remove from bags, cut, wrap and immediately **FREEZE**. Use saran wrap to **tightly wrap the sausage twice**. White freezer paper over the top of the saran wrap will further protect your product.

Vacuum Packing Instructions

Cut into single links, place on a wax lined cookie sheet, cover with saran wrap & place in freezer. Leave in freezer overnight or until solidified. Place in vacuum pack bags & seal. Having the sausage pre frozen will allow for a better seal on the vacuum bag. When thawing the pack out, make sure to slice the bag open & thaw in the refrigerator. Once thawed, cook within 48 hours.

Breakfast Sausage & Bulk Apple Sausage

Bags are ready for your freezer. The night before serving, take a bag out of the freezer, and place in the refrigerator to temper enough to slice by morning.

Cooked Bratwurst

Please remove from bags, wrap and immediately **FREEZE**. Use saran wrap to **tightly wrap the bratwurst twice**. White freezer paper over the top of the saran wrap will further protect your product.

If you ordered them vacuum packed they are ready for the freezer.

Follow the directions on the label when thawing.

Smoked Sausage Products

Slim Sticks, Salami, Pepperoni, & Smoked Hungarian

Make sure to always keep refrigerated & DO NOT store in **closed** plastic bags!

Remove from plastic bag; portion and wrap in saran wrap tightly two times and FREEZE. White freezer paper over the top of the saran wrap will further protect your products

When removing from freezer always remove plastic wrap and let breathe in the refrigerator. They may dry or jerky if left too long, but they will not spoil as quickly. If you do not remove the plastic wrap they can spoil or mold from the trapped moisture.

Drying Instructions: Some customers prefer to hang Slim Sticks, Pepperoni, or Smoked Hungarian in a cool, dry or warm dry place, letting them breathe while drying. Check them each day so that they will not harden too much.

Please Note: Hanging products in a damp environment may mold or spoil.

Hotdogs, Kielbasa, Reuben, Ham & Cheddar and Jalapeno & Cheese

Portion and wrap in saran wrap tightly two times and freezer. White freezer paper over the top of the saran wrap will further protect your products. If vacuumed packed they are ready for the freezer. Follow the directions on the label when thawing.

If you have a vacuum packer that is the best method for freezing all smoked products!

Salami:

HOT-Yellow String **MILD**-White String **JALAPENO**-Red String
PEPPER-Red Casing

Sweet Bologna:

PLAIN-White String **CHEDDAR**-Yellow String
BANANA PEPPER-Red String