

Feders Meats



Sausage & Smoked Product Information

Fresh Pork Sausage Ingredients

4th of July-Ground Pork, Fresh Garlic, Salt, Sugar, Black Pepper, Paprika, Cayenne, Habanero, Spices, Pork Casing

Cheese Bratwurst-Ground Pork, Hi-Temp Cheddar, Fresh Garlic, Salt, Sugar, Black Pepper, Mustard Seed, Cayenne, Spices, Pork Casing

Italian-Ground Pork, Fresh Garlic, Fresh Parsley, Salt, Black Pepper, Cayenne, Spices. Pork Casing is used for the links.

Pork Breakfast-Ground Pork, Salt, Black Pepper, Spices

Hot Breakfast-also includes cayenne pepper.

Breakfast Links are in small collagen casing.

Andouille-Ground Pork, Fresh Garlic, Salt, Sugar, Black Pepper, Paprika, Cayenne, Spices, Pork Casing

Chorizo-Ground Pork, Red Wine Vinegar, Fresh Garlic, Salt, Black Pepper, Sugar, Guajillo, Ancho, Cayenne, Spices, Pork Casing

Jalapeno Cheddar Bratwurst-Ground Pork, Hi-Temp Cheddar, Fresh Jalapenos, Fresh Garlic, Salt, Sugar, Black Pepper, Mustard Seed, Cayenne, Spices, Pork Casing

Rope-Ground Pork, Salt, Sugar, Black Pepper, Pork Casing

Bratwurst-Ground Pork, Fresh Garlic, Salt, Sugar, Black Pepper, Mustard Seed, Cayenne, Spices, Pork Casing

Hawaiian Bratwurst-Ground Pork, Pineapple, Brown Sugar, Salt, Black Pepper, Mustard Seed, Cayenne, Spices, Pork Casing

Polish-Ground Pork, Fresh Garlic, Salt, Sugar, Black Pepper, Spices, Pork Casing

Southsider-Ground Pork, Fresh Garlic, Salt, Black Pepper, Cayenne, Spices, Pork Casing

Fresh Chicken Sausage Ingredients

Chicken Bacon Ranch-Ground Chicken, Bacon, Ranch Seasoning, Pork Casing (Ranch seasoning contains MSG and soy.)

Chicken Breakfast-Ground Chicken, Salt, Black Pepper, Spices
Breakfast Links are in small collagen casing.

Chicken Cordon Bleu-Ground Chicken, Smoked Ham, Hi Temp Swiss Cheese, Fresh Garlic, Salt, Black Pepper, Spices, Pork Casing

Chicken Mango Jalapeno-Ground Chicken, Mango, Fresh Jalapenos, Fresh Garlic, Salt, Sugar, Black Pepper, Cayenne, Spices, Pork Casing

Chicken Bratwurst-Ground Chicken, Fresh Garlic, Salt, Sugar, Black Pepper, Mustard Seed, Cayenne, Spices, Pork Casing

Chicken Cajun-Ground Chicken, Fresh Garlic, Salt, Sugar, Black Pepper, Paprika, Cayenne, Spices, Pork Casing

Chicken Italian-Ground Chicken, Fresh Garlic, Salt, Black Pepper, Cayenne, Spices. Pork Casing is used for the links.

Chicken Rosemary-Ground Chicken, Olive Oil, Fresh Garlic, Salt, Black Pepper, Mustard Seed, Spices, Pork Casing

We use only fresh, natural beef, pork, and chicken in our sausage and smoked meats. All of our spice mixtures are our own recipes. We do not use soy, MSG, commercial mixes, fillers, or liquid smoke. We use all natural pork casing for both the pork and chicken "brat" size links. All fresh sausages are raw meat, and should be kept refrigerated frozen until time of use, and should be fully cooked to an internal temperature of 160 F before eating.

Smoked Product Ingredients

Hickory Hams-Fresh Pork Boneless Ham Muscles, brined in Water, Sea Salt, Brown Sugar, Sodium Nitrite. Fully cooked. Ready to eat.

Picnic Hams-Fresh Pork Bone In Shoulder, brined in Water, Sea Salt, Brown Sugar, Sodium Nitrite. Cook approximately 20 minutes per pound, until internal temperature is above 160

Smoked Turkeys and Turkey Breasts--Fresh Whole Turkeys or Bone In Turkey Breasts, brined in Water, Sea Salt, Brown Sugar, Sodium Nitrite. Cook approximately 20 minutes per pound, until internal temperature is above 160°F.

Ancho Chile Jerky-Fresh Beef Round, Beef Broth, Brown Sugar, Sea Salt, Black Pepper, Spices, Sodium Nitrite. Fully cooked.

BBQ Jerky-Fresh Beef Round, Beef Broth, Brown Sugar, Sea Salt, Black Pepper, Spices, Sodium Nitrite. Fully cooked.

Canadian Bacon-Fresh Pork Boneless Loin, brined in Water, Sea Salt, Brown Sugar, Sodium Nitrite. Fully cooked. Ready to eat.

Peppered Pork Loin-Fresh Pork Boneless Loin, brined in Water, Sea Salt, Brown Sugar, Sodium Nitrite. Seasoned with Black Pepper, Garlic, Spices. Fully cooked. Ready to eat.

Smoked Pork Chops-Fresh Pork Bone In Loins, brined in Water, Sea Salt, Brown Sugar, Sodium Nitrite. Cook approximately 3-5 minutes per side. Fully cooked.

Maplecrest Bacon-Fresh Pork Bellies, brined in Water, Sea Salt, Brown Sugar, Maple Sugar, Sodium Nitrite. Cook before serving.

Peppered Bacon-Fresh Pork Bellies, brined in Water, Sea Salt, Brown Sugar, Sodium Nitrite. Seasoned with Black Pepper, Garlic, Spices. Cook before serving.

Smoked Andouille Sausage-Fresh Pork, Pork Broth, Fresh Garlic, Salt, Sugar, Black Pepper, Cayenne, Spices, Sodium Nitrite. In collagen casing. Fully cooked. Ready to eat.

Smoked Hot Bacon Links-Fresh Pork, Smoked Bacon, Pork Broth, Fresh Garlic, Salt, Sugar, Black Pepper, Cayenne, Spices, Sodium Nitrite. Natural pork casing. Fully cooked. Ready to eat.

Smoked Kielbasa Sausage-Fresh Pork, Pork Broth, Fresh Garlic, Salt, Sugar, Black Pepper, Spices, Sodium Nitrite. In collagen casing. Fully cooked. Ready to eat.

Beef Summer Sausage-Fresh Beef, Beef Broth, Powdered Milk, Sea Salt, Sugar, Black Pepper, Garlic, Spices, Sodium Nitrite, in mahogany paper casing. Fully cooked. Ready to eat.

Beef Snack Sticks-Fresh Beef, Beef Broth, Sea Salt, Sugar, Black Pepper, Garlic, Spices, Sodium Nitrite, in collagen casings. Fully cooked. Ready to eat.

Engine House Snack Sticks-Fresh Pork, Fresh Chicken, Chicken Broth, Sea Salt, Sugar, Black Pepper, Garlic, Spices, Sodium Nitrite, in collagen casings. Fully cooked. Ready to eat.

Hot Pepperoni Snack Sticks-Fresh Pork, Fresh Chicken, Chicken Broth, Sea Salt, Sugar, Black Pepper, Garlic, Spices, Sodium Nitrite, in collagen casing. Fully cooked. Ready to eat.

Jalapeno Cheddar Summer Sausage-Fresh Beef, Fresh Pork, Beef Broth, Hi Temp Cheddar, Fresh Jalapenos, Powdered Milk, Sea Salt, Sugar, Black Pepper, Garlic, Spices, Sodium Nitrite, in mahogany paper casing. Fully cooked. Ready to eat.

Sodium Nitrite is used to prevent botulism in smoked meats. It is a naturally occurring substance that is present in many vegetables. Using a standard commercial version enable us to use the correct amount to preserve the meat.

Some producers now will claim to have “uncured” smoked meats. In reality, these products will contain celery or arugula juice or powder. Both of these contain high amounts of sodium nitrite. They may have inconsistent amounts of nitrites.

Curing and smoking meats slows spoilage, but does not stop it. Please keep it refrigerated. Use or freeze smoked meats within 3-5 days of purchase.

All of our smoked meats are hickory smoked in our store’s smokers.

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