

4R RETAIL PRODUCTS

PRODUCT	PACK	SIZE	GROSS WEIGHT	NET WEIGHT
Pork and Beef Sausage	5/3 lb	3 x 1 lb	16 lb	15 lb
Pork and Bison Sausage Links	8/2 lb	2 x 1 lb	17 lb	16 lb
Venison and Pork Sausage Links	8/2 lb	2 x 1 lb	17 lb	16 lb
Smoked Pull Pork	12/2 lb	2 lb	25 lb	24 lb
Smoked Beef Brisket Shredded	12/1.5 lb	1.5 lb	19 lb	18 lb
4 Rivers Barbecue Sauce, Signature	6/16 fl. oz	16 oz	8 lb	6 lb
4 Rivers Barbecue Sauce, Mustard	6/16 fl. oz	16 oz	8 lb	6 lb
4 Rivers Barbecue Sauce, Hot	6/16 fl. oz	16 oz	8 lb	6 lb
4 Rivers Rub, All-Purpose	8/6 oz	6 oz	3.15 lb	3 lb
4 Rivers Rub, Coffee	8/6 oz	6 oz	3.15 lb	3 lb
4 Rivers Rub, Brisket	8/6 oz	6 oz	3.15 lb	3 lb
Jerky, Original Beef	12/2.5 oz	2.5 oz	2 lb	1.88 lb
Jerky, Turkey	12/2.5 oz	2.5 oz	2 lb	1.88 lb
Jerky, Pork & Beef Sticks	12/4 oz	4 oz	3.15 lb	3 lb
Jerky, Venison & Pork	12/3.5 oz	3.5 oz	2.8 lb	2.6 lb
Jerky, Red Pepper Beef	12/2.5 oz	2.5 oz	2 lb	1.88 lb

PROTEINS: CASE WEIGHT, INDIVIDUALLY VACCUUM PACKED.

REHEAT INSTRUCTIONS

BRISKET, PORK & TURKEY: For best results, keep product in bag during entire reheat process. Completely thaw under refrigeration for minimum 24 hours.

Preheat oven to 250°. Heat approximately 1 hour or until reaching an internal temperature of 155°.

RIBS: For best results, keep product in bag during entire reheat process (unless grilling). Completely thaw under refrigeration for a minimum of 12 hours.

Preheat oven to 250°. Heat ribs approximately 30 minutes or until reaching an internal temperature of 155°. Ribs may also be grilled on very low heat, by starting bone side down, then finishing with top of rib on direct heat.

SAUSAGE: Completely thaw under refrigeration for a minimum of 24 hours. Preheat oven to 250°.

Remove sausage from packaging. Heat approximately 30 minutes or until reaching an internal temperature of 155°.

4RSMOKEHOUSE.COM/FOODS

CONTACT INFORMATION: CHRISTINA SCOTT | CHRISTINAS@4RSMOKEHOUSE.COM // JIM LEWIS | JIML@4RSMOKEHOUSE.COM

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SIGNATURE PRODUCTS

