

Keppel Continental Sausages

Good time food!



Add to your day with our Keppel Continental Sausage range!

Our classic crumbed snags are top notch. But our worldly ones are pretty fancy.

Genuine smokehouse sausages and highly seasoned pork will make you stop and think of Europe, from the warmth of your Australian corner. Our premium Australian crumbed and battered continental sausages are simply: Good time food!

Fast and easy to prepare

Takeaway, roadhouse and canteen favourite – grab it and go. Holds up well in the hotbox.

Perfect event, entertainment and catering product

 serve individually or add chips and a drink for a cracking good combo deal! **Clubs, pubs and bistros**

 add mash, veg and gravy for a hearty counter meal.



Battered Sav 1782D

CLASSIC AUSSIE FARE!

8" traditional Aussie skinless pork saveloy, coated in light and crispy batter.

PACKING	Approx. 27 pieces (8", 150g), 4kg carton
KEEPING	Frozen, at or below -18°C
HEATING*	Thaw in fridge overnight or microwave for 45-60 seconds. Then - Deep fry - 180°C for 3-4 minutes or until golden, or Oven / warmer - cook in oven at 180°C or pie warmer until crisp



Battered Cheese & Bacon Sausage 17200

UNBELIEVABLE FLAVOUR!

Genuine smokehouse sausage. Melted cheese and bacon folded through premium pork sausage blend. Coated in a light and crispy batter.

PACKING	Approx. 33 pieces (7", 122g), 4kg carton
KEEPING	Frozen, at or below -18°C
HEATING*	Thaw in fridge overnight or microwave for 45-60 seconds. Then - Deep fry - 180°C for 3-4 minutes or until golden, or Oven / warmer - cook in oven at 180°C or pie warmer until crisp



Crumbed Cheese & Bacon Sausage 1720D

TERRIFIC FLAVOUR!

Genuine smokehouse sausage. Melted cheese and bacon folded through premium pork sausage blend. Coated in golden crunchy crumb.

PACKING	Approx. 40 pieces (7", 100g), 4kg carton
KEEPING	Frozen, at or below -18°C
HEATING*	 Thaw in fridge overnight or microwave for 45-60 seconds Deep fry at 180°C for 3-4 minutes or until golden

* Always ensure internal product temperature exceeds 74°C when heating. Due to variances in cooking equipment, heating times may require adjustment.



AVAILABLE NATIONALLY FROM YOUR PREFERRED DISTRIBUTOR, OR LET US HELP YOU -