



The all Natural Sausage Company



Delicious
100% All Natural Sausages...
No Preservatives • Gluten Free

Ingredients You Can Trust!



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The All Natural Sausage Company Pty Ltd
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The All Natural Sausage Company is proud to introduce a new range of delicious sausages made from **100% natural** ingredients. We have five delicious all natural flavours to choose from:

Irish Pork
Traditional Beef
Traditional Chicken
Chipolata (English Breakfast Sausage)
Italian Pork

Traditional Recipes

Our **100% natural** sausages are made from scratch using traditional recipes.

Our Irish Pork sausages

are made the traditional Irish way using lean shoulder pork, fresh garlic and a subtle blend of herbs including marjoram, sage and basil. This sausage is great for bangers and mash.

Our Traditional Beef sausages

use a classic recipe which includes lean beef, fresh onions, fresh garlic, fresh parsley and a subtle blend of herbs and spices. Delicious and great for the BBQ!



Our Chipolatas

are made using a traditional English breakfast sausage recipe. Their subtle flavour makes them an ideal sausage for breakfast, brunch or snacks.



Our Traditional Chicken sausages

use fresh skinless chicken, fresh garlic and parsley, and just a touch of salt and pepper. A delicious sausage for those looking for an alternative to beef or pork.

Our Italian sausages

use an old-fashioned Italian recipe of lean pork, red wine, fresh garlic, fresh parsley, fennel and a touch of chilli. For those who like a spicy Italian-style sausage.

No Preservatives!

Unlike most sausages, our sausages **DO NOT** contain any **preservatives**. They are **100% natural** so what you see on our label is what you get!

Gluten Free

All our sausages are gluten free.

Highest Quality Ingredients

We only use the highest quality ingredients in our sausages. We use lean and tender beef, pork or chicken, as well as fresh parsley, fresh garlic, fresh onion, Australian red wine and the finest quality herbs and spices.

Check Our Label!

When you buy our sausages, have a look at our label. Notice something? You don't have to go searching for the ingredient statement in tiny print on the back of the pack; it's right there in front of you in large easy-to-read type. Why? Because we're proud of our sausages and the ingredients we use. Our sausages only contain lean meat and the simple fresh ingredients listed - and that's it!

How to Cook Our Sausages

The secret to a good sausage is not to cook it too quickly. Pan fry on medium heat (160°C) for 15 to 20 minutes or until cooked through.

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