



90070800225715 -  
PK,BNLS,DICD,1"-1.25",4/2#,VP,FZ,RW

All Smithfield brands are driven by the love of meat; ours, yours and, of course, your customers. That's why our offerings are so vast, because we all need our pork and specialty prepared meats our way, no one offers more. Smithfield Culinary offers everything you need to build your menu, from innovative culinary insights and ideas that help create head-turning menu ideas. Equally important, Smithfield has set sustainability goals because we believe we can build a more sustainable business and contribute to a better future.

Brand: Non Branded



## Nutrition Facts

20 servings per container

Serving size 4 oz. (112g)

Amount per serving

Calories 160

% Daily Value\*

Total Fat 7g 9%

Saturated Fat 2.5g 13%

Trans Fat 0g

Polyunsaturated Fat 0.5g

Monounsaturated Fat 3g

Cholesterol 75mg 25%

Sodium 65mg 3%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 22g 44%

Vitamin D 0.7mcg 4% • Calcium 10mg 0%

Iron 1.3mg 8% • Potassium 380mg 8%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## Ingredients

Pork

## Case Specifications

GTIN	90070800225715	Case Gross Weight	9.08 LB
UPC		Case Net Weight	8.59 LB
Pack Size	4/2.1475 LB	Case L,W,H	14.50 IN, 10.94 IN, 3.13 IN
Shelf Life	365 Days	Cube	0.29 CF
Tie x High	10 x 14		

## Preparation and Cooking

Cooking times are based on product at thawed temperature. Convection Oven: Place Pork Trim in roasting pan and place in pre-heated convection oven at 250°F. for approximately 2 hours. Strain the pork from fat. Stove Top: Place Pork Trim in skillet and cook over low heat until rendered; approximately 40-50 minutes. Strain pork from fat.

## Serving Suggestions

Raw Pork Fat Trimming can be utilized in sausage or ground. Can also be inserted in leaner pork items or combined with ground beef. Utilize cooked pork for snacks (pork crackings), in a taco (carnitas) or as a BBQ sandwich. Rendered Lard: After removing pork trimmings, render remaining fat into lard for frying, sauteing, or baking. Also great as a seasoning for side dishes.

## Product Features and Benefits

With mouthwatering flavor and no artificial ingredients, our Fresh Pork is quite simply the finest pork money can buy. Our ribs are hand trimmed, and squared off at the ends, with the brisket bone, skirt meat, and excess fat removed.

## Packaging and Storage

Store and use per package instructions.

## Product Images



SAP Desc: PK,BNLS,DICD,1"-1.25",4/2#,VP,FZ,RW