

## 10070800080547 - Smithfield Pork Skins, Rendered, 25 lb

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. Smithfield has set sustainability goals because we believe we can build a more sustainable business and contribute to a better future.



.81 IN, 5.50 IN

0.64 CF

#### **Brand: Smithfield**

<b>Nutrition Facts</b>	
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#### Ingredients Pork Skins, Salt

Shelf Life

Tie x High

200 servings per container Serving size

2 oz (56g)

260

## Amount per serving Calories

Protein 35g

Iron 0.6mg 4%

advice

Dietary Fiber 0g

Total Sugars 0g

Vitamin D 0.15mcg 0%

Vitamin A 0.2IU 0%

Vitamin C 0mg 0%

Includes 0g Added Sugars

\* 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

SAP Desc: REND, SFD, PK, SKINS, 25#

Saturated Fat 4g Trans Fat 0g Choleste

Cholesterol 80mg 27%	Ser
<b>Sodium</b> 1,350mg <b>56%</b>	Pre
Total Carbohydrate 0g 0%	The per

## 0%

0%

70%

Calcium 10mg 0%

Potassium 100mg 4%

Store and use per package instructions





Total Fat 14g

-	
	% Daily Value*
	22%
at 4g	20%

Case Specific	ations		
GTIN	10070800080547	Case Gross Weight	26.50 LB
UPC		Case Net Weight	25 LB
Pack Size	1/25 LB	Case L,W,H	14.63 IN, 13.

### **Preparation and Cooking**

Fry: Heat Oil to 400 Degrees F. Fry for 1 minute and then set on rack to drain oil. Season immediately with desired spices

#### Serving Suggestions

erve on soup or as a side with your favorite sandwich.

365 Days

6 x 8

oduct Features and Benefits

ese smoked pork rinds enhance the flavor of any dish. They are available in a bulk case and are rfect for restaurant menu and recipe additions

Cube

# Packaging and Storage

#### Product Images