



00070247143525 - Jamestown Boneless Pork Chop Miscuts, 10 lb, Frozen

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.

Brand: Jamestown



Nutrition Facts

32 servings per container

Serving size 4 oz (112g)

Amount per serving

Calories 140

% Daily Value*

Total Fat 6g 9%

Saturated Fat 2g 10%

Trans Fat 0g

Cholesterol 60mg 20%

Sodium 280mg 12%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 21g 42%

Vitamin D 20mcg 4% • Calcium 17.31mg 0%

Iron 0.84mg 4% • Potassium 570mg 15%

Vitamin A 2.33IU 0%

Vitamin C 0.03mg 0%

* 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, With Up To 12% Solution of Water, Contains 2% Or Less of Sodium Phosphates, Potassium Acetate, Potassium Lactate And Salt To Improve Tenderness And Juiciness.

Case Specifications

GTIN	00070247143525	Case Gross Weight	11.08 LB
UPC		Case Net Weight	10 LB
Pack Size		Case L,W,H	19.88 IN, 13.19 IN, 4.38 IN
Shelf Life	365 Days	Cube	0.66 CF
Tie x High	7 x 15		

Preparation and Cooking

Heat grill to 375 Degrees F. Grill chops until internal temperature reaches 145 Degrees F, basting with melted butter. Let stand 3 minutes before serving.

Serving Suggestions

Great when smoked, grilled or baked. Create your own special rub or sauce for a signature dish.

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: CHOP,PK,BNLS,MISCUTS,10#,Z