



90070247163809 - LN,BNLS,RST,DRY,WH,NTD,GM,VP,2-1PC,Z



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: Non Branded

## Nutrition Facts

25 servings per container

Serving size **4 oz (112g)**

Amount per serving

**Calories 160**

% Daily Value\*

**Total Fat** 7g **11%**

Saturated Fat 2.5g **13%**

Trans Fat 0g

Polyunsaturated Fat 1g

Monounsaturated Fat 3g

**Cholesterol** 75mg **25%**

**Sodium** 60mg **3%**

**Total Carbohydrate** 0g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

**Protein** 24g **48%**

Vitamin D 22.4mcg 6% • Calcium 19.04mg 0%

Iron 0.94mg 6% • Potassium 430mg 10%

Vitamin A 2.99IU 0%

Vitamin C 0.02mg 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

### Case Specifications

GTIN	90070247163809	Case Gross Weight	16.31 LB
UPC		Case Net Weight	14.26 LB
Pack Size	2/7.13 LB	Case L,W,H	19.44 IN, 13.38 IN, 8.44 IN
Shelf Life	365 Days	Cube	1.27 CF
Tie x High	7 x 6		

### Preparation and Cooking

Convection Oven: Heat oven to 350°F. Season Loin roast as desired. Place on parchment lined sheet pan and roast until internal temperature reaches 145°F. Approximately 25-30 minutes per pound. Let rest 20 minutes.

### Serving Suggestions

A great item for all-whether you serve it center of the plate or use it in BBQ, Asian or Mexican.

### Product Features and Benefits

With mouthwatering flavor and no artificial ingredients, our Fresh Pork is quite simply the finest pork money can buy. Try one of the many Fresh Pork cuts, and suddenly you'll be in command of distinct flavor that will inspire delicious recipes.

### Packaging and Storage

Store and use per package instructions.

### Product Images



SAP Desc: LN,BNLS,RST,DRY,WH,NTD,GM,VP,2-1PC

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