



## 90070247169214 - Smithfield Babyback Loinback Ribs, 12/2.8 lb, Individually Bagged, Frozen, Random Weight

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: Farmland



## Nutrition Facts

132 servings per container

Serving size 4 oz (112g)

Amount per serving

**Calories 250**

% Daily Value\*

**Total Fat** 18g **28%**

Saturated Fat 6g **30%**

Trans Fat 0g

Polyunsaturated Fat 3g

Monounsaturated Fat 8g

**Cholesterol** 85mg **28%**

**Sodium** 95mg **4%**

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

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

**Protein** 21g **42%**

Vitamin D 22.4mcg 6% • Calcium 34.72mg 4%

Iron 0.84mg 4% • Potassium 280mg 8%

Vitamin A 8.21IU 0%

Vitamin C 0mg 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

Loin Back Ribs; With No Less Than 12 Rib Bones Per Slab. No Other Ingredients.

## Case Specifications

GTIN	90070247169214	Case Gross Weight	37.35 LB
UPC		Case Net Weight	35.21 LB
Pack Size	12/2.93416666667 LB	Case L,W,H	19.44 IN, 13.38 IN, 8.44 IN
Shelf Life	270 Days	Cube	1.27 CF
Tie x High	7 x 6		

## Preparation and Cooking

Convection Oven: Heat oven to 350 Degrees F. Season ribs as desired. Place on foil-lined shallow baking pan. Cover and roast 1 1/2 to 2 hours until tender. Remove cover and bake an additional 30 minutes. Grill: Heat gas or charcoal grill to 350 Degrees F. Sprinkle desired amount of favorite seasoning on all sides of ribs. Close lid and grill 1 1/2 to 2 hours on indirect heat until ribs are tender, turning occasionally.

## Serving Suggestions

A great item for all, whether it's BBQ, Asian or Mexican. This product also gives great flavor to stews or Southern dishes like collard greens.

## 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 instruction.

## Product Images



SAP Desc: BKRIB,PK,LN,RC,MEATY,IB,12PC,Z,RW