



## 10070247210460 - Back Rib Short Loin Portions, 30 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: Non Branded

### Nutrition Facts

120 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 60mg 2%

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 19.04mg 2%

Iron 0.84mg 4% • Potassium 380mg 10%

Vitamin A 26.13IU 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

Fresh Pork Meat.

### Case Specifications

|            |                |                   |                             |
|------------|----------------|-------------------|-----------------------------|
| GTIN       | 10070247210460 | Case Gross Weight | 32.08 LB                    |
| UPC        |                | Case Net Weight   | 30 LB                       |
| Pack Size  |                | Case L,W,H        | 18.94 IN, 13.31 IN, 7.25 IN |
| Shelf Life | 270 Days       | Cube              | 1.06 CF                     |
| Tie x High | 7 x 7          |                   |                             |

### 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

Keep Frozen Until Use.

### Product Images

