



10070247101782 - Farmland Pork Brain, 12/1 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: Farmland



Nutrition Facts

20 servings per container

Serving size 4 oz (112g)

Amount per serving

Calories 140

% Daily Value*

Total Fat 10g 15%

Saturated Fat 2.5g 13%

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 2g

Cholesterol 2,460mg 820%

Sodium 135mg 6%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 12g 24%

Vitamin D 0mcg 0% • Calcium 11.2mg 0%

Iron 1.79mg 10% • Potassium 290mg 8%

Vitamin A 0IU 0%

Vitamin C 0.68mg 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 Brains

Case Specifications

GTIN	10070247101782	Case Gross Weight	13.29 LB
Pack Size	12 / 1LB	Case Net Weight	12 LB
Shelf Life	365 Days	Case L,W,H	15.63 IN, 10.13 IN, 6.25 IN
Tie x High [Total]	10 x 10 [100]	Cube	0.57 CF

Preparation and Cooking

Cooking times are based on product at thawed temperature. Bring 2 quarts of water to a simmer and add any desired herbs. Simmer for 15 minutes then gently lower pork brains for 6 minutes. Remove brains with a slotted spoon and let cool. To deep fry: heat oil to 350°F. Separate lobes into 2-inch chunks. Coat brains in flour, egg then bread crumbs. Deep-fry brains about 3 minutes or until golden brown.

Serving Suggestions

Able to cook whole, sliced or diced.

Product Features and Benefits

Some of the most popular cuts on on trend menus today are the more unusual cuts. Chefs turning up the creativity with ground pork, trim, picnic, cheek, leg and boneless muscles.

Packaging and Storage

Store and use per package instructions

Product Images



SAP Desc: BRAIN,PK,(ENG/SPAN),12/1#,Z