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	
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.

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

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





