90070247115563 - Pork Spareribs, 8/4.2 lb, Random Weight, 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

48 servings per container

Serving size	**4 oz (112g)**
Amount per serving	
Calories	**310**
	% Daily Value*
Total Fat 26g	**40%**
Saturated Fat 8g	**40%**
Trans Fat 0g	
Cholesterol 90mg	**30%**
Sodium 90mg	**4%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	
Protein 17g	**34%**

Vitamin D 22.4mcg 6%	•	Calcium 16.8mg 0%
Iron 0.77mg 4%	•	Potassium 270mg 8%

* 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: RIB,PK,NATFALL,US,BULK,8PC,FZ,RW

Ingredients

Pork

Case Specifications

GTIN	90070247115563	**Case Gross Weight**	41.71 LB
UPC		**Case Net Weight**	39.87 LB
Pack Size	8/4.98375 LB	**Case L,W,H**	18.94 IN, 13.31 IN, 7.25 IN
Shelf Life	365 Days	**Cube**	1.06 CF
Tie x High	7 x 6		

Preparation and Cooking

Cooking times are based on product at refrigerator temperature. OVEN: Heat oven to 350 Degrees F. Sprinkle desired amount of favorite seasoning on all sides of brisket bones. Place on foil-lined shallow baking pan. Roast 1 1/2 to 2 hours until tender. If desired, brush with sauce during last 30 minutes of roasting. GRILL: Heat gas or charcoal grill to medium (about 350 Degrees F.). Sprinkle desired amount of favorite seasoning on all sides of brisket bones. Grill 1 1/2 to 2 hours over indirect heat until tender. If desired, brush with sauce during last 30 minutes of grilling, turning frequently. OVEN/GRILL: Heat oven to 350 Degrees F. Sprinkle desired amount of seasoning on all sides of brisket bones. Place on foil-lined shallow baking pan. Roast 1 1/2 to 2 hours until tender. Place on gas or charcoal grill over medium heat for 15 to 20 minutes, turning frequently.

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 spare ribs are hand-trimmed from the belly of the hog for a rich and meaty classic pork flavor.

Packaging and Storage

Store and use per package instructions

Product Images




