



90070247146611 - PIC,BNLS,CUSH  
MT,FL,VP,4BAGS,RW

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

183 servings per container

Serving size **4 oz (112g)**

Amount per serving

**Calories 160**

% Daily Value\*

**Total Fat 8g 12%**

Saturated Fat 2.5g **13%**

Trans Fat 0g

Polyunsaturated Fat 0.5g

Monounsaturated Fat 3g

**Cholesterol 75mg 25%**

**Sodium 65mg 3%**

**Total Carbohydrate 0g 0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes 0g Added Sugars

**Protein 22g 44%**

Vitamin D 26.88mcg 6% • Calcium 6.72mg 0%

Iron 1.33mg 8% • Potassium 380mg 11%

\* 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

### Case Specifications

GTIN	90070247146611	Case Gross Weight	41.36 LB
UPC		Case Net Weight	39.90 LB
Pack Size	4/9.975 LB	Case L,W,H	24.38 IN, 15.75 IN, 7.75 IN
Shelf Life	28 Days	Cube	1.72 CF
Tie x High	5 x 8		

### Preparation and Cooking

Convection Oven: Heat oven to 350 Degrees F. Season roast as desired. Place on parchment lined sheet pan and roast until internal temperature reaches 195 Degrees F. Approximately 25-35 minutes per pound. Let rest 20 minutes. Smoker: Heat smoker to 250 Degrees F. Place seasoned brisket in smoker and cook for 50-60 minutes per pound or internal temperature reaches approximately 195 Degrees F. Wrap pork in foil or butcher paper and place back in smoker till end temperature of 195-200 Degrees F. Let rest 2-4 hours prior to slicing.

### Serving Suggestions

Serve as center of the plate with black bean & corn salad. Or, as a sandwich/slider with cole slaw and choice of sauce.

### 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 instructions

### Product Images



SAP Desc: PIC,BNLS,CUSH MT,FL,VP,4BAGS,RW