



## 90070247206759 - Boneless Picnic Cushion, 4/7.5lb, Vacuum Packed, Frozen, Random Weight

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

2 servings per container  
**Serving size 4 oz (112g)**

**Amount per serving**  
**Calories 160**

**% Daily Value\***

<b>Total Fat</b> 7g	<b>11%</b>
Saturated Fat 2.5g	<b>13%</b>
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 3g	
<b>Cholesterol</b> 75mg	<b>25%</b>
<b>Sodium</b> 65mg	<b>3%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 22g	<b>44%</b>

Vitamin D 0.67mcg 0% • Calcium 6.72mg 0%

Iron 1.33mg 8% • Potassium 380mg 10%

Vitamin A 2.24IU 0%

Vitamin C 0.04mg 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

Ingredients: Pork.

### Case Specifications

<b>GTIN</b>	90070247206759	<b>Case Gross Weight</b>	41.02 LB
<b>UPC</b>		<b>Case Net Weight</b>	38.81 LB
<b>Pack Size</b>	4/9.7025 LB	<b>Case L,W,H</b>	23.56 IN, 15.63 IN, 5.88 IN
<b>Shelf Life</b>	365 Days	<b>Cube</b>	1.25 CF
<b>Tie x High</b>	5 x 7		

### Preparation and Cooking

Convection Oven: Heat oven to 350°F. Season roast as desired. Place on parchment lined sheet pan and roast until internal temperature reaches 195°F. Approximately 25-35 minutes per pound. Let rest 20 minutes. Smoker: Heat smoker to 250°F. Place seasoned brisket in smoker and cook for 50-60 minutes per pound or internal temperature reaches approximately 195°F. Wrap pork in foil or butcher paper and place back in smoker till end temperature of 195-200°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. Try one of the many Fresh Pork cuts, and suddenly you'll be in command of distinct flavor that will inspire delicious recipes.

### Packaging and Storage

Keep frozen until use.



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### Product Images

