90070247911080 - BLY,PK,SK-ON,4PC,FZ,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

212 servings per container

Serving size	**4 oz (112g)**
Amount per serving	
Calories	**450**
	% Daily Value*
Total Fat 44g	**56%**
Saturated Fat 17g	**85%**
Trans Fat 0g	
Polyunsaturated Fat 5g	
Monounsaturated Fat 20g	
Cholesterol 70mg	**23%**
Sodium 40mg	**2%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	**0%**
Protein 13g	**26%**

Vitamin D 0.6mcg 4%	•	Calcium 20mg 0%
Iron 0.7mg 4%	•	Potassium 220mg 4%

* 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: BELLY,PK,12/14,4PC,Z,RW

Ingredients

Pork

Case Specifications

GTIN	90070247911080	**Case Gross Weight**	62.98 LB
UPC		**Case Net Weight**	59.57 LB
Pack Size	4/14.8925 LB	**Case L,W,H**	23.69 IN, 15.75 IN, 9.81 IN
Shelf Life	270 Days	**Cube**	2.12 CF
Tie x High	5 x 5		

Preparation and Cooking

Cooking times are based on product at thawed temperature. Convection Oven: Score Pork Belly diagonally, about a 1'4 -inch; season as desired and refrigerate overnight. Place pork belly on wire rack in 2-inch roasting pan and bake in convection oven at 425°F. for 30 minutes. Reduce heat to 275°F. and cook an additional 60 minutes.

Serving Suggestions

Able to cook whole, sliced or diced.

Product Features and Benefits

Our bellies are hand-trimmed for consistent sizing, injected with a special cure, and hardwood-smoked for a minimum of four hours for a true bacon flavor. Keeping them fresh improves the flavor, and allows the bellies to cure and slice more evenly.

Packaging and Storage

Store and use per package instructions

Product Images





