



## 90070247911080 - Pork Belly, Skin On, 4/14 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

212 servings per container  
Serving size 4 oz (112g)

Amount per serving  
**Calories 450**

% Daily Value\*

Total Fat 44g 68%

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 22.4mcg 6% • Calcium 16.8mg 0%

Iron 0.73mg 4% • Potassium 220mg 6%

Vitamin A 11.2IU 0%

Vitamin C 0.02mg 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

Fresh Pork Bellies. No Other Added Ingredients.

### Case Specifications

GTIN	90070247911080	Case Gross Weight	73.55 LB
UPC		Case Net Weight	70.14 LB
Pack Size	4/17.535 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



SAP Desc: BELLY,PK,12/14,4PC,Z,RW