



20070800219173 - Pork Hind Feet, 44.1 lb, 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. Equally important, Smithfield has set sustainability goals because we believe we can build a more sustainable business and contribute to a better future.



Brand: Smithfield

Nutrition Facts

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

Amount per serving
Calories 240

% Daily Value*

Total Fat 14g	22%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 100mg	33%
Sodium 150mg	6%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 26g	52%

Vitamin D 0mcg 0% • Calcium 78.4mg 8%
 Iron 0.67mg 4% • Potassium 70mg 2%

* 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 Feet.

Case Specifications

GTIN	20070800219173	Case Gross Weight	46.10 LB
UPC		Case Net Weight	44.10 LB
Pack Size	1/44.1 LB	Case L,W,H	23.56 IN, 15.63 IN, 5.88 IN
Shelf Life	365 Days	Cube	1.25 CF
Tie x High	5 x 8		

Preparation and Cooking

Cooking times are based on product at thawed temperature. For best results; blanch pigs feet in boiling water for 3-4 minutes. Remove from water and simmer pig feet in fresh water for about 2 hours, or until the meat is fall of the bone tender.

Serving Suggestions

Serve simmered in your favorite BBQ or Hot sauce.

Product Features and Benefits

Some of the most popular cuts on on-trend menus today are the more unusual cuts. Chefs turning up the creativity with ground pork, trim, picnic, cheek, leg and boneless muscles.

Packaging and Storage

Store and use per package instructions.

Product Images



SAP Desc: FEET,PK,HIND,P/L,20KG,44.1#,Z

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