

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: Non Branded

Nutrition Facts	
23 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	
Vitamin D 22.4mcg 6% • Calcium 16.8mg 0%	
Iron 0.73mg 4% • Potassium 220mg 6%	
* 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	90070800221342	Case Gross Weight	38.31 LB
UPC		Case Net Weight	35.76 LB
Pack Size	8/4.47 LB	Case L,W,H	19.63 IN, 13.13 IN, 8.25 IN
Shelf Life	365 Days	Cube	1.23 CF
Tie x High	7 x 6		

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 Degrees F. for 30 minutes. Reduce heat to 275 Degrees 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.	



SAP Desc: BELLY,CC,SKLS,HLF,VP,8-1PC,RW,FZ