



## 90070800221342 - Pork Belly Half Center Cut, Skinless, 8/6.1 lb, 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. 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

**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 0mcg 0% • 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	40.50 LB
UPC		Case Net Weight	37.95 LB
Pack Size		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.

## Product Images



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