90070800226156 - PIC,PK,SHLDR,BI,HP12,4-2PC,VP,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

68 servings per container

Serving size	**4 oz (112g)**
Amount per serving	
Calories	**210**
	% Daily Value*
Total Fat 15g	**23%**
Saturated Fat 6g	**30%**
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 7g	
Cholesterol 80mg	**27%**
Sodium 95mg	**4%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	
Protein 19g	**38%**

Vitamin D 35.84mcg 8% •	Calcium 13.44mg 0%
Iron 0.64mg 4% •	Potassium 460mg 13%

* 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: PIC,PK,SHLDR,BI,HP12,4-2PC,VP,RW

Ingredients

Pork

Case Specifications

GTIN	90070800226156	**Case Gross Weight**	69.43 LB
UPC		**Case Net Weight**	67.03 LB
Pack Size	4/16.7575 LB	**Case L,W,H**	24.38 IN, 15.75 IN, 7.75 IN
Shelf Life	21 Days	**Cube**	1.72 CF
Tie x High	5 x 5		

Preparation and Cooking

Convection Oven: Heat oven to 350 Degrees F. Season roast as desired. Place on parchment lined sheet pan and roast until internal temperature reaches 195 Degrees F. Approximately 25-35 minutes per pound. Let rest 20 minutes. Smoker: Heat smoker to 250 Degrees F. Place seasoned brisket in smoker and cook for 50-60 minutes per pound or internal temperature reaches approximately 195 Degrees F. Wrap pork in foil or butcher paper and place back in smoker till end temperature of 195-200 Degrees F. Let rest 2-4 hours prior to slicing.

Serving Suggestions

Serve as center of the plate with black bean & corn salad. Or, as a sandwich/slider with cole slaw and choice of sauce.

Product Features and Benefits

With mouthwatering flavor and no artificial ingredients, our Fresh Pork is quite simply the finest pork money can buy. Try one of the many Fresh Pork cuts, and suddenly you'll be in command of distinct flavor that will inspire delicious recipes.

Packaging and Storage

Store and use per package instructions.

Product Images







