

# 90070800224633 - Pork Butt, Bone In, 8 Pieces, 4/18 lb, Random Weight, Vacuum Packed, GHP

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**

70 servings per container **Serving size** 

# Amount per serving

Cal	ories
Sai	VIICS

4 oz (112g)

	% Daily Value*		
Total Fat 14g	22%		
Saturated Fat 5g	25%		
Trans Fat 0g			
Cholesterol 75mg			
Sodium 360mg			
Total Carbohydrate Og	0%		
Dietary Fiber 0g	0%		
Total Sugars 0g			
Includes 0g Added Suga	ars 0%		
Protein 20g	40%		
Vitamin D 22.4mcg 6% •	Calcium 15.68mg 0%		
Iron 1.28mg 6% •	1.28mg 6% • Potassium 360mg 10%		
* The % Daily Value (DV) tell nutrient in a serving of food of 2,000 calories a day is used	contributes to a daily diet.		

SAP Desc: BUTT, PK, BI, NKON, GHP, 4-2PC, VP, RW

advice.

# Ingredients

Pork

Case Specifications				
GTIN	90070800224633	Case Gross Weight	71.08 LB	
UPC		Case Net Weight	67.69 LB	
Pack Size	4/16.9225 LB	Case L,W,H	23.69 IN, 15.75 IN, 9.81 IN	
Shelf Life	21 Days	Cube	2.12 CF	
Tie x High	5 x 5			

## Preparation and Cooking

Convection Oven: Heat oven to 250°F. Place pork butt in roasting pan; add desired seasoning. Cover tightly with foil. Cook for 30-40 minutes per pound. Internal temperature should range from 195-200°F. Remove foil and let pork rest for 2-4 hours prior to slicing.

#### Serving Suggestions

Great when served as smoked pulled pork, pork carnitas or a family pot roast.

#### **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**

