90070800216683 - PIC,BNLS,CUSH MT,VP,4/15#CW

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

26 servings per container

Serving size	**4 oz (112g)**
Amount per serving	
Calories	**160**
	% Daily Value*
Total Fat 70g	**12%**
Saturated Fat 2.5g	**13%**
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 3g	
Cholesterol 75mg	**25%**
Sodium 65mg	**3%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	**0%**
Protein 22g	**44%**

Vitamin D 26.88mcg 6%	Calcium 6.72mg 0%
Iron 1.33mg 8%	Potassium 380mg 11%
Vitamin C 0%	

* 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,BNLS,CUSH MT,VP,4/15#CW

Ingredients

Pork

Case Specifications

GTIN	90070800216683	**Case Gross Weight**	62.24 LB
UPC		**Case Net Weight**	59.33 LB
Pack Size	4/14.8325 LB	**Case L,W,H**	23.69 IN, 15.75 IN, 9.81 IN
Shelf Life	28 Days	**Cube**	2.12 CF
Tie x High	5 x 6		

Preparation and Cooking

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








