



## 00070800216451 - Smithfield Pork Brisket Bones, Wide, 30 lb, Frozen

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: Smithfield



## Nutrition Facts

120 servings per container  
Serving size 4 ounce (112g)

Amount per serving  
**Calories 320**

% Daily Value\*

<b>Total Fat</b> 26g	<b>40%</b>
Saturated Fat 9g	<b>45%</b>
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 4.5g	
Monounsaturated Fat 11g	
<b>Cholesterol</b> 85mg	<b>28%</b>
<b>Sodium</b> 60mg	<b>3%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>

<b>Protein</b> 18g	<b>36%</b>
Vitamin D 0.56mcg 0% • Calcium 19.04mg 0%	
Iron 0.77mg 4% • Potassium 350mg 10%	
Vitamin A 0IU 0%	
Vitamin C 0mg 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.

### Ingredients

Pork Fresh Unmutilated Whole Brisket Bones Cut From St. Louis Style Ribs

### Case Specifications

GTIN	00070800216451	Case Gross Weight	31.87 LB
UPC		Case Net Weight	30 LB
Pack Size	1/30 LB	Case L,W,H	18.94 IN, 13.31 IN, 7.25 IN
Shelf Life	270 Days	Cube	1.06 CF
Tie x High	7 x 6		

### Preparation and Cooking

Cooking times are based on product at refrigerator temperature. OVEN: Heat oven to 350°F. Sprinkle desired amount of favorite seasoning on all sides of brisket bones. Place on foil-lined shallow baking pan. Roast 1 1/2 to 2 hours until tender. If desired, brush with sauce during last 30 minutes of roasting. GRILL: Heat gas or charcoal grill to medium (about 350°F.). Sprinkle desired amount of favorite seasoning on all sides of brisket bones. Grill 1 1/2 to 2 hours over indirect heat until tender. If desired, brush with sauce during last 30 minutes of grilling, turning frequently. OVEN/GRILL: Heat oven to 350°F. Sprinkle desired amount of seasoning on all sides of brisket bones. Place on foil-lined shallow baking pan. Roast 1 1/2 to 2 hours until tender. Place on gas or charcoal grill over medium heat for 15 to 20 minutes, turning frequently.

### Serving Suggestions

Great as an appetizer or entrée.

### Product Features and Benefits

With mouthwatering flavor and no artificial ingredients, our Fresh Pork is quite simply the finest pork money can buy. Our spare ribs are hand-trimmed from the belly of the hog for a rich and meaty classic pork flavor.

### Packaging and Storage

Keep frozen until use.



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### Product Images

