



90070800216843 - Pork Butt, Boneless, 4/17 lb, Vacuum Packed, 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

50 servings per container

Serving size 4 oz. (112g)

Amount per serving

Calories 210

% Daily Value*

Total Fat 14g 22%

Saturated Fat 5g 25%

Trans Fat 0g

Polyunsaturated Fat 2g

Monounsaturated Fat 6g

Cholesterol 70mg 23%

Sodium 70mg 3%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 20g 40%

Vitamin D 0.78mcg 0% • Calcium 17.92mg 0%

Iron 1.25mg 6% • Potassium 360mg 10%

Vitamin A 2.24IU 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

Case Specifications

GTIN	90070800216843	Case Gross Weight	77.60 LB
UPC		Case Net Weight	75.20 LB
Pack Size	4/18.8 LB	Case L,W,H	24.38 IN, 15.75 IN, 7.75 IN
Shelf Life	365 Days	Cube	1.72 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

Keep frozen until use.

Product Images

