



**90070800218267 - Smithfield St. Louis Ribs, 2.76/3.25, 6/6 lb, Random Weight, Vacuum Packed**



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

100 servings per container  
**Serving size** 4 oz (112g)

**Amount per serving**  
**Calories** **310**

% Daily Value\*

**Total Fat** 26g **40%**

Saturated Fat 8g **40%**

*Trans* Fat 0g

Polyunsaturated Fat 4.5g

Monounsaturated Fat 10g

**Cholesterol** 90mg **30%**

**Sodium** 90mg **4%**

**Total Carbohydrate** 0g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

**Protein** 17g **34%**

Vitamin D 2.58mcg 13% • Calcium 16.8mg 0%

Iron 1.02mg 6% • Potassium 270mg 8%

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

Fresh St. Louis Style Pork Spare Ribs Yielding No Less Than 12 Rib Bones Per Slab. No Additional Ingredients.

### Case Specifications

GTIN	90070800218267	Case Gross Weight	39.14 LB
UPC		Case Net Weight	35.80 LB
Pack Size	6/5.96666666667 LB	Case L,W,H	19.25 IN, 13.13 IN, 7.38 IN
Shelf Life	21 Days	Cube	1.08 CF
Tie x High	7 x 6		

### Preparation and Cooking

"Convection Oven: Heat oven to 350°F. Season ribs as desired. Place on foil-lined shallow baking pan. Cover and roast 1 1/2 to 2 hours until tender. Remove cover and bake an additional 30 minutes. Grill: Heat gas or charcoal grill to 350°F. Sprinkle desired amount of favorite seasoning on all sides of ribs. Close lid and grill 1 1/2 to 2 hours on indirect heat until ribs are tender, turning occasionally."

### Serving Suggestions

A great item for all - whether it's BBQ, Asian or Mexican. This product also gives great flavor to stews or Southern dishes like collard greens.

### 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 refrigerated until use.

1 1/2



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## Product Images



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