



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.



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Product Images

