90070800952802 - BUTT,PK,BNLS,NKON,FCY,VP,4-2PC,Z

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

32 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 2.5g	
Monounsaturated Fat 6g	
Cholesterol 80mg	**27%**
Sodium 80mg	**3%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	
Protein 20g	**40%**

Vitamin D 76.16mcg 20%	• Calcium 15.68mg 0%
Iron 1.28mg 8%	• Potassium 360mg 10%

* 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: BUTT,PK,BNLS,NKON,FCY,VP,4-2PC,Z

Ingredients

Pork

Case Specifications

GTIN	90070800952802	**Case Gross Weight**	72.85 LB
UPC		**Case Net Weight**	70.45 LB
Pack Size	4/17.6125 LB	**Case L,W,H**	24.38 IN, 15.75 IN, 7.75 IN
Shelf Life	365 Days	**Cube**	1.73 CF
Tie x High	5 x 6		

Preparation and Cooking

Convection Oven: Heat oven to 250 Degrees 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 Degrees 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. Our ribs are hand trimmed, and squared off at the ends, with the brisket bone, skirt meat, and excess fat removed.

Packaging and Storage

Store and use per package instructions

Product Images




