# 90054772311065 - Smithfield Corned Beef Brisket, 2/14 lb, 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: Smithfield**




## Nutrition Facts

50 servings per container

| | |
|---|---|
| **Serving size** | **4 oz (112g)** |
| **Amount per serving** | |
| **Calories** | **160** |
| | **% Daily Value*** |
| **Total Fat** 9g | **14%** |
| Saturated Fat 4g | **20%** |
| *Trans* Fat 0g | |
| Polyunsaturated Fat 0g | |
| Monounsaturated Fat 4g | |
| **Cholesterol** 65mg | **22%** |
| **Sodium** 970mg | **40%** |
| **Total Carbohydrate** 0g | **0%** |
| Dietary Fiber 0g | **0%** |
| Total Sugars 0g | |
| Includes 0g Added Sugars | |
| **Protein** 18g | **36%** |

| | | |
|---|---|---|
| Vitamin D 11.2mcg 2% | • | Calcium 7.95mg 0% |
| Iron 1.68mg 10% | • | Potassium 260mg 7% |
| 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

Cured With: Water, Salt, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite, Flavorings.

## Case Specifications

| | | | |
|---|---|---|---|
| **GTIN** | 90054772311065 | **Case Gross Weight** | 25.46 LB |
| **UPC** | | **Case Net Weight** | 23.86 LB |
| **Pack Size** | 2/11.93 LB | **Case L,W,H** | 16.75 IN, 11.25 IN, 7.88 IN |
| **Shelf Life** | 120 Days | **Cube** | 0.86 CF |
| **Tie x High** | 9 x 7 | | |

## Preparation and Cooking

"Stove Top: Place corned beef in pot and top with water and desired seasonings. Bring to a boil then lower heat to medium and cook for approximately 50 minutes per pound. Convection Oven: Heat oven to 350°F. Place corned beef in roasting pan and fill halfway with cold water. Add desired seasonings and cover with foil. Cook for approximately 50 minutes per pound. Note: Vegetables can be added about 30-45 minutes prior to serving. "

## Serving Suggestions

Corned Beef is the perfect seasonal and everyday dish. Serve with carrots and potatoes as a roast or shred and serve with coleslaw to make corned beef tacos

## Product Features and Benefits

Our expertly hand-trimmed meats that are seasoned and cooked in an authentic pit smoker over natural hardwoods for a rich and smoky flavor. They are hand-trimmed from the finest animals and smoked low-and-slow over real hardwood chips.

## Packaging and Storage

Keep refrigerated until use.

## Product Images







