





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 0	g
Monounsaturated Fat	4g
Cholesterol 65mg	22%
Sodium 970mg	40%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sug	gars 0%
Protein 18g	36%
Vitamin D 11.2mcg 2%	Calcium 7.95mg 0%
Iron 1.68mg 10%	Potassium 260mg 8%
Vitamin A 0IU 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.		

Vitamin C 0mg 0%

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		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











