



90054772315285 - Mosey's Corned Beef Brisket, Flat, 10/3 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. Smithfield has set sustainability goals because we believe we can build a more sustainable business and contribute to a better future.



Brand: Moseys

Nutrition Facts

12 servings per container
Serving size 4oz (112g)

Amount per serving
Calories 140

% Daily Value*

Total Fat 8g	10%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 3.5g	
Cholesterol 55mg	18%
Sodium 890mg	39%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 16g	32%

Vitamin D 0.2mcg 0% • Calcium 10mg 0%
 Iron 1.5mg 8% • Potassium 230mg 4%

* 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

Contains Up To 35% Solution of Water, Salt, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite, Flavorings.

Case Specifications

GTIN	90054772315285	Case Gross Weight	33.56 LB
Pack Size	10 / 3.185LB	Case Net Weight	31.84 LB
Shelf Life	120 Days	Case L,W,H	16.75 IN, 11.25 IN, 7.88 IN
Tie x High [Total]	9 x 7 [63]	Cube	0.86 CF

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

Store and use per package instructions.

Product Images



SAP Desc: CB,MSY,BRSKT,CH,FLT,35%,10/3#,RW