



90087688080558 -
CB,SFD,RND,INST,2PC,20%,VP,RW

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: Smithfield

Nutrition Facts

55 servings per container
Serving size **4 oz. (112g)**

Amount per serving
Calories 170

% Daily Value*

Total Fat 11g	14%
Saturated Fat 4.5g	23%
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 4.5g	
Cholesterol 60mg	20%
Sodium 960mg	42%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 19g	38%

Vitamin D 0.3mcg 0% • Calcium 10mg 0%
Iron 1.7mg 10% • Potassium 310mg 6%

* 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 a 20% Solution of: Water, Salt, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite, Flavorings.

Case Specifications

GTIN	90087688080558	Case Gross Weight	29.45 LB
UPC		Case Net Weight	27.99 LB
Pack Size	2/13.995 LB	Case L,W,H	16.75 IN, 11.25 IN, 8.13 IN
Shelf Life	120 Days	Cube	0.89 CF
Tie x High	9 x 6		

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,SFD,RND,INST,2PC,20%,VP,RW