





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

Ingredients

Contains Up To a 20% Solution of: Water, Salt, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite, Flavorings.

Case Specifications

GTIN	90087688080558	Case Gross Weight	29.90 LB
UPC		Case Net Weight	28.44 LB
Pack Size	2/13.68 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







