



90070800227467 - Smithfield Boneless Pork Loin, Half 12/3.8 lb, Vacuum Packed, 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: Non Branded

Nutrition Facts

50 servings per container

Serving size 4 oz (112g)

Amount per serving

Calories 160

% Daily Value*

Total Fat 6g 9%

Saturated Fat 2g 10%

Trans Fat 0g

Polyunsaturated Fat 0.5g

Monounsaturated Fat 3g

Cholesterol 65mg 22%

Sodium 60mg 3%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 24g 48%

Vitamin D 22.4mcg 6% • Calcium 19.04mg 0%

Iron 0.94mg 6% • Potassium 440mg 15%

Vitamin A 2.61IU 0%

Vitamin C 0.03mg 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

Pork

Case Specifications

GTIN	90070800227467	Case Gross Weight	47.80 LB
UPC		Case Net Weight	45.59 LB
Pack Size	12/3.79916666667 LB	Case L,W,H	23.56 IN, 15.63 IN, 5.88 IN
Shelf Life	365 Days	Cube	1.25 CF
Tie x High	5 x 7		

Preparation and Cooking

Convection Oven: Heat oven to 350°F. Season Loin roast as desired. Place on parchment lined sheet pan and roast until internal temperature reaches 145°F. Approximately 25-30 minutes per pound. Let rest 20 minutes.

Serving Suggestions

Great when smoked, grilled or baked. Create your own special rub or sauce for a signature dish.

Product Features and Benefits

With mouthwatering flavor and no artificial ingredients, our Fresh Pork is quite simply the finest pork money can buy. Our ribs are hand trimmed, and squared off at the ends, with the brisket bone, skirt meat, and excess fat removed.

Packaging and Storage

Store and use per package instructions.

Product Images



SAP Desc: LN,PK,BNLS,HLF,S/OFF,12-1PC,FZ,VP,R

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