



90070800221052 -  
BKRIB,IBO,2.0/DN,18PC,FZ,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

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

Amount per serving  
**Calories 250**

% Daily Value\*

Total Fat 18g **28%**

Saturated Fat 6g **30%**

Trans Fat 0g

Polyunsaturated Fat 3g

Monounsaturated Fat 8g

Cholesterol 85mg **28%**

Sodium 95mg **4%**

Total Carbohydrate 0g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes g Added Sugars **0%**

Protein 21g

Vitamin D 22.4mcg 6% • Calcium 34.72mg 4%

Iron 0.84mg 4% • Potassium 280mg 8%

\* 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	90070800221052	Case Gross Weight	39.65 LB
UPC		Case Net Weight	37.24 LB
Pack Size	18/2.069 LB	Case L,W,H	19.25 IN, 13.13 IN, 7.38 IN
Shelf Life	365 Days	Cube	1.08 CF
Tie x High	7 x 7		

### Preparation and Cooking

Convection Oven: Heat oven to 350 Degrees F. Season ribs as desired. Place on foil-lined shallow baking pan. Cover and roast 1 1/2 to 2 hours until tender. Remove cover and bake an additional 30 minutes. Grill: Heat gas or charcoal grill to 350 Degrees F. Sprinkle desired amount of favorite seasoning on all sides of ribs. Close lid and grill 1 1/2 to 2 hours on indirect heat until ribs are tender, turning occasionally.

### Serving Suggestions

A great item for all, whether it's BBQ, Asian or Mexican. This product also gives great flavor to stews or Southern dishes like collard greens.

### 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: BKRIB,IBO,2.0/DN,18PC,FZ,RW