00070247117021 - Pork Jowl, 50 lb, Frozen

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 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

200 servings per container

Serving size **4 oz (112g)**

Amount per serving

Calories **730**

	% Daily Value*
Total Fat 78g	**120%**
Saturated Fat 27g	**135%**
Trans Fat 0g	
Polyunsaturated Fat 13g	
Monounsaturated Fat 33g	
Cholesterol 85mg	**28%**
Sodium 25mg	**1%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	
Protein 8g	**16%**

Vitamin D 76.16mcg 76.16%	•	Calcium 4.48mg 0%
Iron 0.45mg 2%	•	Potassium 125mg 4%
Vitamin C 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.

SAP Desc: JOWL,PK,SKLS,SLASHED,POLY-FREE

Ingredients

Pork

Case Specifications

GTIN	00070247117021	**Case Gross Weight**	53.65 LB
UPC		**Case Net Weight**	50 LB
Pack Size	1/50 LB	**Case L,W,H**	23.50 IN, 15.75 IN, 5.88 IN
Shelf Life	270 Days	**Cube**	1.26 CF
Tie x High	5 x 7		

Preparation and Cooking

Cooking times are based on product at thawed temperature. Seasoned Pork Jowl as desired. Heat pan and add a little oil to pan. Place jowl in skillet until browned. Add any desired seasonings.

Serving Suggestions

Great served as the main entrée or as an accompaniment is side dishes.

Product Features and Benefits

Some of the most popular cuts on on-trend menus today are the more unusual cuts. Chefs turning up the creativity with ground pork, trim, picnic, cheek, leg and boneless muscles.

Packaging and Storage

Store and use per package instructions.

Product Images





