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JOWL,PK,SKLS,SLASHED,POLY-FREE,50#,FZ

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

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 0%

Protein 8g 16%

Vitamin D 76.16mcg 20% • Calcium 4.48mg 0%

Iron 0.45mg 2% • Potassium 125mg 4%

* 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	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



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