Smithfield
CULINARY
CREATING MENU INSPIRATION

Margherita | Smithfield | Smithfield SMOKE'N FAST

00070247101488 - Pork Temple, 30 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 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

120 servings per container

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

Amount per serving

Calories   190

	% Daily Value*
Total Fat 11g	**17%**
Saturated Fat 4g	**20%**
Trans Fat 0g	
Polyunsaturated Fat 2g	
Monounsaturated Fat 4.5g	
Cholesterol 75mg	**25%**
Sodium 80mg	**3%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	**0%**
Protein 22g	**44%**

Vitamin D 76.16mcg 20% • Calcium 15.68mg 0%

Iron 1.31mg 8% • Potassium 370mg 10%

Vitamin A 0IU 0%

Vitamin C 0mg 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: TEMPLE,PK,30#,Z

Ingredients

Pork

Case Specifications

GTIN	00070247101488	**Case Gross Weight**	31.40 LB
UPC		**Case Net Weight**	30 LB
Pack Size	1/30 LB	**Case L,W,H**	19.88 IN, 13.19 IN, 4.38 IN
Shelf Life	365 Days	**Cube**	0.66 CF
Tie x High	6 x 8		

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