



## 10070247192476 - Smithfield Smoke'NFast Pork Osso Bucco, Fully Cooked, 6/3 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. Equally important, 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

8 servings per container

Serving size 3 oz shank meat (edible portion) (84g)

Amount per serving

**Calories 120**

% Daily Value\*

**Total Fat** 4.5g **7%**

Saturated Fat 1g **5%**

Trans Fat 0g

Polyunsaturated Fat 0g

Monounsaturated Fat 1.5g

**Cholesterol** 60mg **20%**

**Sodium** 440mg **18%**

**Total Carbohydrate** <1g **0%**

Dietary Fiber 0g **0%**

Total Sugars <1g

Includes <1g Added Sugars **0%**

**Protein** 19g **38%**

Vitamin D 19.13mcg 4% • Calcium 0mg 0%

Iron 0.36mg 2% • Potassium 350mg 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.

### Ingredients

Pork, Water, Contains 2% Or Less of: Salt, Dextrose, Sodium Phosphates.

### Case Specifications

GTIN	10070247192476	Case Gross Weight	19.10 LB
UPC		Case Net Weight	18 LB
Pack Size		Case L,W,H	13.38 IN, 10 IN, 7.88 IN
Shelf Life	270 Days	Cube	0.61 CF
Tie x High	12 x 7		

### Preparation and Cooking

Boil-in bag: Place thawed bag of shanks in boiling water; heat for 55-60 minutes. If desired, shanks may be seared in oven or deep fryer. Microwave: Place shank in microwave-safe dish. Cover and cook on high for 4-5 minutes.

### Serving Suggestions

Great menu item served as Osso Bucco or remove meat from bone for a stew or sandwich.

### Product Features and Benefits

Our expertly hand-trimmed meats that are seasoned and cooked in an authentic pit smoker over natural hardwoods for a rich and smoky flavor. They are hand-trimmed from the finest animals and smoked low-and-slow over real hardwood chips.

### Packaging and Storage

Keep frozen until use.

### Product Images

