10070247165371 - Smithfield Smoke'NFast Pulled Pork Shoulder, Gold Medal, Hickory Smoked, 2/5 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: Smithfield

Nutrition Facts

27 servings per container

Serving size **3 ounces (84g)**

Amount per serving

Calories **110**

	% Daily Value*
Total Fat 4.5g	**7%**
Saturated Fat 1.5g	**8%**
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 2g	
Cholesterol 45mg	**15%**
Sodium 670mg	**28%**
Total Carbohydrate 1g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars <1g	
Includes <1g Added Sugars	
Protein 14g	**28%**

Vitamin D 17.1mcg 4%	•	Calcium 7.69mg 0%
Iron 1.05mg 6%	•	Potassium 260mg 7%
Vitamin A 110.6IU 2%		
Vitamin C 0.01mg 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: SHRD,SFD,GM,SNF,SHLDR,PK,HKRY,2/5#

Ingredients

Pork, Water, Salt, Sodium Phosphates, Sugar, Spices, Paprika

Case Specifications

GTIN	10070247165371	**Case Gross Weight**	10.69 LB
UPC		**Case Net Weight**	10 LB
Pack Size	2/5 LB	**Case L,W,H**	13 IN, 7.69 IN, 6.75 IN
Shelf Life	365 Days	**Cube**	0.39 CF
Tie x High	18 x 10		

Preparation and Cooking

If product is frozen, thaw in refrigerator before heating for best results. Boil in bag: Place bag of thawed product in boiling water, making sure product is submerged. Boil 50-60 min. Flat Top Grill: Place 4oz. portion of meat on heated grill for 90 seconds, turning frequently.

Serving Suggestions

Serve as center of the plate with black bean & corn salad. Or, as a sandwich/slider with cole slaw and choice of sauce.

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

Store and use per package instructions.

Product Images







