10070247201529 - Smithfield Smoke'NFast Rib Tips, Sauceless, 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, 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

53 servings per container

Serving size **3 ounce (100g)**

Amount per serving

Calories **290**

	% Daily Value*
Total Fat 23g	**35%**
Saturated Fat 8g	**40%**
Trans Fat 0g	
Polyunsaturated Fat 4g	
Monounsaturated Fat 10g	
Cholesterol 75mg	**25%**
Sodium 460mg	**19%**
Total Carbohydrate 1g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 1g	
Includes 1g Added Sugars	
Protein 22g	**44%**

Vitamin D 20.58mcg 6%	Calcium 18.43mg 0%
Iron 0.71mg 4%	Potassium 730mg 21%
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: RIB,SFD,SNF,TIPS,SMKD,UNSCE,2/5#,FZ

Ingredients

Cooked Seasoned Pork (Water, Potassium Lactate, Dextrose, Salt, Sodium Phosphates).

Case Specifications

GTIN	10070247201529	**Case Gross Weight**	11.63 LB
UPC		**Case Net Weight**	10 LB
Pack Size	2/5 LB	**Case L,W,H**	15.38 IN, 12.38 IN, 4.88 IN
Shelf Life	365 Days	**Cube**	0.54 CF
Tie x High	9 x 13		

Preparation and Cooking

Grill: Heat gas or charcoal grill to medium. Remove ribs from package and place on grill. Grill 10 minutes. Rotate ribs. Grill additional 10 to 15 minutes as needed. Oven: Heat oven to 375 Degrees F. Line baking sheet with aluminum foil. Remove ribs from package and place on baking sheet: cover with foil. Bake 20-25 minutes. Microwave: Place rib package on microwave safe plate. Cut 2 slits in top of inner package to vent. Microwave on high (100% power) for 3 to 6 minutes. Let stand 2 minutes before serving. Cooking times may vary depending on your microwave oven.

Serving Suggestions

A great item for all, whether it's BBQ, Asian or Mexican. This product also gives great flavor to stews or Southern dishes like collard greens.

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





