



10704051289045 - Smithfield Smoke'NFast Pulled Pork, All Natural, Smoked, 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, 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

26 servings per container
Serving size 3 oz. (84g)

Amount per serving
Calories **170**

% Daily Value*

Total Fat 7g	11%
Saturated Fat 2.5g	13%
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 3.5g	
Cholesterol 80mg	27%
Sodium 65mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	
Protein 24g	48%
Vitamin D 0.72mcg 0%	Calcium 7.2mg 0%
Iron 1.43mg 8%	Potassium 410mg 12%
Vitamin A 2.4IU 0%	
Vitamin C 0.05mg 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

Ingredients: Pork, Natural Smoke.

Case Specifications

GTIN	10704051289045	Case Gross Weight	10.70 LB
Pack Size	2 / 5LB	Case Net Weight	10 LB
Shelf Life	365 Days	Case L,W,H	12.50 IN, 9.88 IN, 5.75 IN
Tie x High [Total]	15 x 8 [120]	Cube	0.41 CF

Preparation and Cooking

If product is frozen, thaw in refrigerator before heating for best results. Microwave Oven: Remove lid and slit center of film. Heat on high (100% power) 2 minutes. Stir meat. Heat uncovered 1 to 3 minutes longer or until hot (stir before serving.). Microwave ovens vary in power. Heating times are approximate. Sauce Pan: Place product in medium saucepan. Heat over medium-low heat for 8 to 12 minutes or until hot, stirring several times.

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



SAP Desc: SHRD,SFD,SNF,SHLDR,PK,HKRY,2/5#,FZ