



10070800222862 - Smithfield Smoke'NFast Shredded Beef Brisket, 20/1.5 lb, Vacuum Packed, 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. (84g)

Amount per serving

Calories 120

% Daily Value*

Total Fat 6g 9%

Saturated Fat 2.5g 13%

Trans Fat 0g

Polyunsaturated Fat 0g

Monounsaturated Fat 2.5g

Cholesterol 45mg 15%

Sodium 380mg 16%

Total Carbohydrate 3g 1%

Dietary Fiber 0g 0%

Total Sugars <1g

Includes 0g Added Sugars 0%

Protein 13g 26%

Vitamin D 7.35mcg 0% • Calcium 11.21mg 0%

Iron 1.3mg 8% • Potassium 220mg 6%

Vitamin A 109.6IU 2%

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: Beef, Water, Salt, Tapioca Starch, Vinegar, Yeast Extract, Sugar, Citrus Extract (Lemon, Lime, Orange). Rubbed With: Water, Seasonings (Tomato Powder, Onion Powder, Chipotle Chilli Pepper, Smoked Paprika, Sugar, Black Pepper, Cumin, Garlic Powder), Cider Vinegar.

Case Specifications

GTIN	10070800222862	Case Gross Weight	31.90 LB
UPC		Case Net Weight	30 LB
Pack Size	20/1.5 LB	Case L,W,H	17.13 IN, 10.88 IN, 9.50 IN
Shelf Life	365 Days	Cube	1.02 CF
Tie x High	9 x 5		

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



SAP Desc: BF,SFD,SNF,BRSKT,SHRD,20/1.5#,VP,FZ