90070800224299 - Smithfield Smoke'NFast Back Ribs, 6/5.5 lb, Frozen, Random Weight



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

25 servings per container

Serving size **3 oz. (84g)**

Amount per serving

Calories **170**

	% Daily Value*
Total Fat 12g	**18%**
Saturated Fat 4.5g	**23%**
Trans Fat 0g	
Polyunsaturated Fat 2g	
Monounsaturated Fat 5g	
Cholesterol 55mg	**18%**
Sodium 420mg	**18%**
Total Carbohydrate <2g	**1%**
Dietary Fiber 0g	**0%**
Total Sugars <1g	
Includes <1g Added Sugars	
Protein 14g	**28%**

Vitamin D 15mcg 4%	•	Calcium 26.4mg 2%
Iron 0.66mg 4%	•	Potassium 190mg 5%
Vitamin A 30.65IU 0%		
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: RIB,SFD,SNF,BKRIB,6/2PC,FC,FZ,RW

Ingredients

Pork, Water, Salt, Sodium Phosphates. Rubbed With: Sugar, Salt, Spices, Dehydrated Garlic, Paprika, Maltodextrin, Natural Flavor, Garlic Powder.

Case Specifications

GTIN	90070800224299	**Case Gross Weight**	34.66 LB
UPC		**Case Net Weight**	33.29 LB
Pack Size	6/5.54833333333 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

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°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

