10704051220055 - BRSKTBN, CURLY, PK, 1/30#, WIDECUT, FZ

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: Curly's



Nutrition Facts

120 servings per container **Serving size**

4 oz. (112g)

Amount per serving Calories

310

% Daily Value*

	/0 = dill, 1 dilui
Total Fat 25g	38%
Saturated Fat 9g	45%
Trans Fat 0g	
Polyunsaturated Fat 4.5g	
Monounsaturated Fat 11g	
Cholesterol 85mg	28%
Sodium 60mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 24g	48%

Vitamin D 22.4mcg 6%	•	Calcium 19.04mg 0%
Iron 0 77mg 4%	•	Potassium 350mg 10%

^{*} 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: BRSKTBN, CURLY, PK, 1/30#, WIDECUT, FZ

Ingredients

Pork

Case Specifications

GTIN	10704051220055	Case Gross Weight	30.95 LB
UPC		Case Net Weight	30 LB
Pack Size	1/30 LB	Case L,W,H	17.63 IN, 11.38 IN, 6.75 IN
Shelf Life	365 Days	Cube	0.78 CF
Tie x High	8 x 6		

Preparation and Cooking

Cooking times are based on product at refrigerator temperature. OVEN: Heat oven to 350 Degrees F. Sprinkle desired amount of favorite seasoning on all sides of brisket bones. Place on foil-lined shallow baking pan. Roast 1 1/2 to 2 hours until tender. If desired, brush with sauce during last 30 minutes of roasting. GRILL: Heat gas or charcoal grill to medium (about 350 Degrees F.). Sprinkle desired amount of favorite seasoning on all sides of brisket bones. Grill 1 1/2 to 2 hours over indirect heat until tender. If desired, brush with sauce during last 30 minutes of grilling, turning frequently. OVEN/GRILL: Heat oven to 350 Degrees F. Sprinkle desired amount of seasoning on all sides of brisket bones. Place on foil-lined shallow baking pan. Roast 1 1/2 to 2 hours until tender. Place on gas or charcoal grill over medium heat for 15 to 20 minutes, turning frequently.

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

Whether pork, beef, chicken or ribs, Curly's provides the finest cuts of BBQ meats that are always pulled, never shredded. Curly's is easy to make and perfect for any occasion. All you have to do is heat up and serve. Let's get cooking with Curly's!

Packaging and Storage

Store and use per package instructions

Product Images









