90070100670604 - Smithfield Smoke'NFast Select Bottom Round Pot Roast, Well Done, 2/17 lb, 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. 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

90 servings per container

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

Amount per serving

Calories **130**

	% Daily Value*
Total Fat 8g	**12%**
Saturated Fat 3g	**15%**
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 3.5g	
Cholesterol 45mg	**15%**
Sodium 520mg	**22%**
Total Carbohydrate <1g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars <1g	
Includes <1g Added Sugars	
Protein 14g	**28%**

Vitamin D 7.94mcg 0%	•	Calcium 6.3mg 0%
Iron 1.2mg 6%	•	Potassium 220mg 6%
Vitamin A 0.02IU 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: POTRST,SFD,SNF,BF,2C,CKD,RW

Ingredients

Beef, Water, Contains 2% Or Less of: Salt, Sugar, Sodium Phosphates, Natural Flavors. Coated With: Salt, Dextrose, Sugar, Hydrolyzed Corn Protein, Garlic Powder, Caramel Color, Onion Powder, Natural Flavors.

Case Specifications

GTIN	90070100670604	**Case Gross Weight**	35.81 LB
UPC		**Case Net Weight**	34.16 LB
Pack Size	2/17.08 LB	**Case L,W,H**	17.13 IN, 10.88 IN, 9.50 IN
Shelf Life	75 Days	**Cube**	1.02 CF
Tie x High	9 x 5		

Preparation and Cooking

Braising: Heat heavy bottom pan and sauté any vegetables desired. Add 1 lb. of 1" x 1" cubed pot roast, add water or broth half way up the meat and bring to a boil. Immediately lower to a simmer and add any aromatics. Cover and simmer for 10-12 minutes on the stove top or in a 350°F convection oven.

Serving Suggestions

Serve as Classic Pot Roast, in a hoagie or in Stews/Chili.

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






