10704051269016 - Smithfield Smoke'NFast Pulled Pork, with Sauce, 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 **110**

	% Daily Value*
Total Fat 2g	**3%**
Saturated Fat 1g	**5%**
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 1g	
Cholesterol 25mg	**8%**
Sodium 650mg	**27%**
Total Carbohydrate 15g	**5%**
Dietary Fiber 0g	**0%**
Total Sugars 12g	
Includes 12g Added Sugars	
Protein 7g	**14%**

Vitamin D 0.21mcg 0%	•	Calcium 6.04mg 0%
Iron 0.54mg 2%	•	Potassium 130mg 4%
Vitamin A 11.97IU 0%		
Vitamin C 0.2mg 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: SHRD,SFD,SNF,SHLDR,PK,2/5#,CKD,W/S,

Ingredients

Seasoned Pork (Water, Salt, Sodium Phosphates, Hydrolyzed Corn Protein, Dried Beef Stock, Autolyzed Yeast Extract, Spice Extractives, And Onion Concentrate), Water, High Fructose Corn Syrup, Tomato Paste, Distilled Vinegar, Sugar, Salt, Modified Food Starch, Mustard (Water, Vinegar, Mustard Bran, Salt), Natural Smoke Flavor, Tamarind Extract, Sodium Benzoate And Potassium Sorbate, Caramel Color, Spices, Ground Paprika, Malic Acid, Tomato Powder, Citric Acid, Garlic Powder, Onion Powder

Case Specifications

GTIN	10704051269016	**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. 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




