





# 10704051269047 - Smithfield Smoke'NFast Shredded Pork Shoulder, Sauceless, 4/2.5 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**

13 servings per container Serving size

3 oz. (84g)

**Amount per serving** Calories

120

	% Daily Value*		
Total Fat 5g	8%		
Saturated Fat 2g	10%		
Trans Fat 0g			
Polyunsaturated Fat 0.5g			
Monounsaturated Fat 2.5g			
Cholesterol 55mg	18%		
Sodium 420mg	18%		
Total Carbohydrate 0g	0%		
Dietary Fiber 0g	0%		
Total Sugars 0g			
Includes 0g Added Sugars	0%		
Protein 17g	34%		
Vitamin D 21mcg 6% •	Calcium 5.8mg 0%		

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Iron 1.05mg 6%	•	Potassium 300mg 10%
Vitamin A 0IU 0%		

Vitamin C 0.04mg 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, 4/2.5#, CKD, FZ

#### Ingredients

Pork, Water, Salt, Sodium Phosphates, Hydrolyzed Corn Protein, Dried Beef Stock, Autolyzed Yeast Extract, Spice Extractives, Onion Concentrate.

## **Case Specifications**

GTIN	10704051269047	Case Gross Weight	10.70 LB
UPC		Case Net Weight	10 LB
Pack Size	4/2.5 LB	Case L,W,H	12.50 IN, 9.88 IN, 5.75 IN
Shelf Life	365 Days	Cube	0.41 CF
Tie x High	15 x 8		

### **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**







