



## 90704051269265 - Smithfield Smoke'NFast Pork Carnitas, 6/5 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. 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 110

% Daily Value\*

Total Fat 4.5g 7%

Saturated Fat 1.5g 8%

Trans Fat 0g

Polyunsaturated Fat 0.5g

Monounsaturated Fat 2g

Cholesterol 50mg 17%

Sodium 340mg 14%

Total Carbohydrate 2g 1%

Dietary Fiber 0g 0%

Total Sugars <1g

Includes 0g Added Sugars 0%

Protein 15g 30%

Vitamin D 0.45mcg 0% • Calcium 6.23mg 0%

Iron 0.99mg 6% • Potassium 280mg 8%

Vitamin A 14.88IU 0%

Vitamin C 0.02mg 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.

## Ingredients

Pork, Water, Contains 2% Or Less of: Salt, Orange Juice Powder (Orange Juice Solids, Maltodextrin), Sugar, Sodium Phosphates. Rubbed With: Garlic Powder, Paprika, Caramel Color, Spice.

## Case Specifications

GTIN	90704051269265	Case Gross Weight	31.62 LB
Pack Size	6 / 4.97LB	Case Net Weight	29.82 LB
Shelf Life	365 Days	Case L,W,H	17.13 IN, 10.88 IN, 9.50 IN
Tie x High [Total]	9 x 5 [45]	Cube	1.02 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



SAP Desc: RSTMT,SFD,SNF,CARN,PK,6C,CKD,FZ,RW