



10704051300870 - Smithfield Smoke'NFast Sliced Prime Rib, Smoked, 10/2 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

10 servings per container

Serving size 3 oz. (84g)

Amount per serving

Calories 250

% Daily Value*

Total Fat 22g 34%

Saturated Fat 9g 45%

Trans Fat 0g

Cholesterol 55mg 18%

Sodium 620mg 26%

Total Carbohydrate 2g 1%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars

Protein 12g 24%

Vitamin D 0mcg 0% • Calcium 7.27mg 0%

Iron 1.26mg 8% • Potassium 190mg 5%

* 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

Beef, Water, Contains 2% Or Less of: Modified Food Starch, Salt, Hydrolyzed Corn Protein, Garlic Powder, Natural Flavors, Polysorbate 80, Dextrose, Garlic Oil. Rubbed With: Salt, Dextrose, Sugar, Hydrolyzed Corn Protein, Garlic Powder, Caramel Color, Onion Powder, Natural Flavors.

Case Specifications

GTIN	10704051300870	Case Gross Weight	21.60 LB
UPC		Case Net Weight	20 LB
Pack Size	10/2 LB	Case L,W,H	17.13 IN, 10.63 IN, 8.25 IN
Shelf Life	365 Days	Cube	0.87 CF
Tie x High	10 x 6		

Preparation and Cooking

Flat Top Grill: Place 4oz. portion of meat on heated flat grill for 90 seconds, turning frequently. Microwave: Place 4 oz. portion of meat in microwave-safe dish. Cover and heat for 30-45 seconds.

Serving Suggestions

Make a giant dagwood sandwich or a pressed panini. This lunchmeat is also great served alone on a deli tray.

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.

Allergens

Product Images



SAP Desc: PRMRIB,SFD,SNF,BF,10/2#,CKD,SLCD,FZ