90704051287023 - Smithfield Smoke'NFast Whole Beef Brisket, Hickory Smoked, 2/8 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

35 servings per container

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

Amount per serving

Calories **240**

	% Daily Value*
Total Fat 18g	**28%**
Saturated Fat 7g	**35%**
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 8g	
Cholesterol 60mg	**20%**
Sodium 600mg	**25%**
Total Carbohydrate 1g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars <1g	
Includes <1g Added Sugars	
Protein 17g	**34%**

Vitamin D 0mcg 0%	•	Calcium 7.53mg 0%
Iron 1.66mg 10%	•	Potassium 270mg 8%
Vitamin A 53.12IU 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: BRSKT,SFD,SNF,WHL,BF,HKRY,2C,FZ,RW

Ingredients

Beef, Water, Salt, Sugar, Sodium Phosphatecoated With: Salt, Sugar, Spices, Paprika.

Case Specifications

GTIN	90704051287023	**Case Gross Weight**	21.33 LB
UPC		**Case Net Weight**	20.13 LB
Pack Size	2/10.065 LB	**Case L,W,H**	17.13 IN, 10.63 IN, 6.25 IN
Shelf Life	365 Days	**Cube**	0.66 CF
Tie x High	10 x 8		

Preparation and Cooking

If product is frozen, thaw in refrigerator before heating for best results. Microwave Oven: Remove lid and slit center of film. Heat on high (100% power) 2 minutes. Stir meat. Heat uncovered 1 to 3 minutes longer or until hot (stir before serving.). Microwave ovens vary in power. Heating times are approximate. Sauce Pan: Place product in medium saucepan. Heat over medium-low heat for 8 to 12 minutes or until hot, stirring several times.

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 instruction.

Product Images




