



90704051770235 - Smithfield Smoke'NFast Angus Roast Beef, 4/8.5 lb, 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

40 servings per container
Serving size **3 oz. (84g)**

Amount per serving
Calories 130

% Daily Value*

Total Fat 7g **11%**

Saturated Fat 3g **15%**

Trans Fat 0g

Polyunsaturated Fat 0g

Monounsaturated Fat 3g

Cholesterol 40mg **13%**

Sodium 630mg **26%**

Total Carbohydrate 4g **1%**

Dietary Fiber 0g **0%**

Total Sugars <1g

Includes <1g Added Sugars **0%**

Protein 13g **26%**

Vitamin D 7.36mcg 37% • Calcium 6.77mg 0%

Iron 1.13mg 6% • Potassium 470mg 15%

Vitamin A 0.26IU 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.

Ingredients

Beef, Water, Contains 2% Or Less of Salt, Potassium Lactate, Sodium Lactate, Sugar, Sodium Phosphates, Sodium Diacetate, Natural Flavors. Rubbed With Salt, Sugar, Dextrose, Caramel Color, Garlic Powder, Onion Powder, Spices.

Case Specifications

GTIN	90704051770235	Case Gross Weight	33.50 LB
UPC		Case Net Weight	32 LB
Pack Size	4/8 LB	Case L,W,H	17.13 IN, 10.88 IN, 9.50 IN
Shelf Life	90 Days	Cube	1.02 CF
Tie x High	9 x 6		

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

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

Keep refrigerated until use.

Product Images

