



20070800823080 - Smithfield Smoke'NFast Beef Birria, Shredded, Fully Cooked, 20/1.5 lb, Vacuum Packed, 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

8 servings per container
Serving size 3 oz (84g)

Amount per serving
Calories 160

% Daily Value*

Total Fat 8g	12%
Saturated Fat 3.5g	18%
<i>Trans</i> Fat 0g	
Cholesterol 55mg	18%
Sodium 510mg	21%
Total Carbohydrate 4g	1%
Dietary Fiber <1g	4%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 17g	34%

Vitamin D 9.8mcg 2%	•	Calcium 14.94mg 0%
Iron 1.74mg 10%	•	Potassium 300mg 10%

* 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

Ingredients: Beef, Water, Contains 2% Or Less of: Salt, Tapioca Starch, Vinegar, Yeast Extract, Sugar, Citrus Extract. Rubbed With: Water, Seasoning (Tomato Powder, Onion Powder, Chipotle Chili Pepper, Smoked Paprika, Sugar, Spices, Garlic Powder, Apple Cider Vinegar.

Case Specifications

GTIN	20070800823080	Case Gross Weight	32.30 LB
UPC		Case Net Weight	30 LB
Pack Size	20/1.5 LB	Case L,W,H	17.13 IN, 10.88 IN, 9.50 IN
Shelf Life	365 Days	Cube	1.02 CF
Tie x High	9 x 5		

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.

SAP Desc: BF,SFD,SNF,BRSKT,SHRD,20/1.5#,VP,FZ