



MARKETING

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.

PRODUCT SPECIFICATIONS

Code		Dist Prod Code		GTIN		Calculated Pack	
10070247165371		211053		10070247165371		2/5#	
Brand	Brand Owner			GPC Description			
Smithfield	SMITHFIELD FOODS INC.			Pork - Prepared/Processed			
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin	Kosher	Child Nutrition	
10.69 LBR	10 LBR	No		United States	Undeclared	No	
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
13 INH	7.688 INH	6.75 INH	0.39 FTQ	18x10	365 Days	-10 FAH / 0 FAH	
Traceability Regulation							
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors		
N/A		N/A	N/A		N/A		

HANDLING SUGGESTIONS

Store and use per package instructions.

ALLERGENS

Milk - N

Eggs - N

Soybean - N

Wheat - N

Sesame - N

Peanuts - N

Tree - N

Fish - N

Shellfish - NI

Crustaceans - N

Nutrition Facts

27 Servings per container

Serving Size 3 OUNCES

Amount Per Serving

Calories 110

% Daily Value*

Total Fat 4.5	7%
Saturated Fat 1.5 g	8%
Trans Fat 0 g	
Cholesterol 45 mg	15%
Sodium 670 mg	28%
Total Carbohydrates 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 1 g	
Includes 1 g Added Sugars	%
Protein 14 g	

Vitamin D 17.1 mcg

4%

Calcium 7.69 mg

0%

Iron 1.05 mg

6%

Potassium 260 mg

7%

* The % Daily Values (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.

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. Smit...

PREPARATION & COOKING SUGGESTIONS

SERVING SUGGESTIONS

MORE INFORMATION

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.

Serve as center of the plate with black bean & corn salad. Or, as a sandwich/slider with cole slaw and choice of sauce.

NUTRITIONAL ANALYSIS

Calories	110	Total Fat	4.5	Sodium	670 mg
Protein	14 g	Trans Fat	0 g	Calcium	7.69 mg
Total Carbohydrates	1 g	Saturated Fat	1.5 g	Iron	1.05 mg
Sugars	1 g	Added Sugars	1 g	Potassium	260 mg
Dietary Fiber	0 g	Polyunsaturated Fat	0.5 g	Zinc	
Lactose		Monounsaturated Fat	2 g	Phosphorus	
Sucrose		Cholesterol	45 mg		
Vitamin A (IU)	110.6 110.6 iu	Vitamin D	17.1 mcg	Thiamin	
Vitamin A (RE)	110.6	Vitamin E		Niacin	
Vitamin C	0.01 mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES

