

Smithfield

219147 - LN,BNLS,S/OFF,CM,(UFB),SMFD,VP,6-1PC,RW

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...



MARKETING

With mouthwatering flavor and no artificial ingredients, our Fresh Pork is quite simply the finest pork money can buy. Our ribs are hand trimmed, and squared off at the ends, with the brisket bone, skirt meat, and excess fat removed.

Nutrition Facts

235 Servings per container

Serving Size4 oz.

Amount Per Serving

Calories210

% Daily Value*

Total Fat 1422%

Saturated Fat 5 g25%

Trans Fat 0 g

Cholesterol 80 mg27%

Sodium 60 mg3%

Total Carbohydrates 0 g0%

Dietary Fiber 0 g0%

Total Sugars 0 g

Includes 0 g Added Sugars%

Protein 22 g

Vitamin D 19.04 mcg0%

Calcium 19.04 mg0%

Iron 0.88 mg4%

Potassium 400 mg11%

* 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.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack			
90070800646565	219147	90070800646565	6/8.5#AVG			
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	
58.574 LBR	56.03 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23.625 INH	15.813 INH	5.875 INH	1.27 FTQ	5x6	28 Days	28 FAH / 32 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

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INHI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

Milk - N

Eggs - N

Soybean - N

Wheat - N

Sesame - N

Peanuts - N

Tree - N

Fish - N

Shellfish - NI

Crustaceans - N

INGREDIENTS

Fresh boneless pork loins. No additional ingredients.

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PREPARATION & COOKING SUGGESTIONS

SERVING SUGGESTIONS

MORE INFORMATION

Convection Oven: Heat oven to 350 Degrees F. Season Loin roast as desired. Place on parchment lined sheet pan and roast until internal temperature reaches 145 Degrees F. Approximately 25-30 minutes per pound. Let rest 20 minutes.

A great item for all, whether it's BBQ, Asian or Mexican. This product also gives great flavor to stews or Southern dishes like collard greens.

NUTRITIONAL ANALYSIS

Calories	210	Total Fat	14	Sodium	60 mg
Protein	22 g	Trans Fat	0 g	Calcium	19.04 mg
Total Carbohydrates	0 g	Saturated Fat	5 g	Iron	0.88 mg
Sugars	0 g	Added Sugars	0 g	Potassium	400 mg
Dietary Fiber	0 g	Polyunsaturated Fat	2.5 g	Zinc	
Lactose		Monounsaturated Fat	6 g	Phosphorus	
Sucrose		Cholesterol	80 mg		
Vitamin A (IU)	2.61 2.61 iu	Vitamin D	19.04 mcg	Thiamin	
Vitamin A (RE)	2.61	Vitamin E		Niacin	
Vitamin C	0.03 mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

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