

Non-Branded

219700 - PIC,BNLS,CUSH MT,VP,4/15#CW

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. Try one of the many Fresh Pork cuts, and suddenly you'll be in command of distinct flavor that will inspire delicious recipes.

PRODUCT SPECIFICATIONS

Code		Dist Prod Code		GTIN		Calculated Pack	
90070800216683		219700		90070800216683		4/15 lbs avg	
Brand		Brand Owner			GPC Description		
Non-Branded		SMITHFIELD FOODS INC.			Pork - Prepared/Processed		
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin		Kosher	Child Nutrition
61.17 LBR	58.26 LBR	Yes		United States		Undeclared	No
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
23.688 INH	15.75 INH	9.813 INH	2.119 FTQ	5x6	28 Days	28 FAH / 32 FAH	
Traceability Regulation							
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant			Regulation Restrictions and Descriptors	
TRACEABILITY_REGULATION		FSMA204	NOT_APPLICABLE			NOT_COVERED_BY_FTL	

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

Molluscs - N
- Peanuts - N

Tree - N

Fish - N

Shellfish - NI

Crustaceans - N

Nutrition Facts

26 Servings per container

Serving Size 4 oz

Amount Per Serving

Calories 160

% Daily Value*

Total Fat 8 12%

Saturated Fat 2.5 g 13%

Trans Fat 0 g

Cholesterol 75 mg 25%

Sodium 65 mg 3%

Total Carbohydrates 0 g 0%

Dietary Fiber 0 g %

Total Sugars 0 g

Includes 0 g Added Sugars %

Protein 22 g

Vitamin D 26.88 mcg 6%

Calcium 6.72 mg 0%

Iron 1.33 mg 8%

Potassium 380 mg 11%

* 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.

INGREDIENTS

PORK

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PREPARATION & COOKING SUGGESTIONS

Convection Oven: Heat oven to 350°F. Season roast as desired. Place on parchment lined sheet pan and roast until internal temperature reaches 195°F. Approximately 25-35 minutes per pound. Let rest 20 minutes. Smoker: Heat smoker to 250°F. Place seasoned brisket in smoker and cook for 50-60 minutes per pound or internal temperature reaches approximately 195°F. Wrap pork in foil or butcher paper and place back in smoker till end temperature of 195-200°F. Let rest 2-4 hours prior to slicing.

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.

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	160	Total Fat	8	Sodium	65 mg
Protein	22 g	Trans Fat	0 g	Calcium	6.72 mg
Total Carbohydrates	0 g	Saturated Fat	2.5 g	Iron	1.33 mg
Sugars	0 g	Added Sugars	0 g	Potassium	380 mg
Dietary Fiber	0 g	Polyunsaturated Fat	0.5 g	Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	75 mg		
Vitamin A (IU)		Vitamin D	26.88 mcg	Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES

