AUSTIN BLUES

235249 - AUSTIN BLUES Pit Smoked Brisket Burnt Ends 2/5#Avg FZ...

A whole new level of true Texas BBQ. Premium, pit smoked beef brisket burnt ends that will distinguish your dishes with rich, smoky flavors and perfect tenderness. All fully prepared, all meticulously crafted.



MARKETING

We use 100% real hardwood logs, starting with our own unique blend of hickory and oak sourced from Texas.. Fully cooked, beef brisket burnt ends start with a trimmed brisket. . Rubbed generously with seasoning and are smoked up to 16 hours.. Yield varies on preparation style.. Need Storage and Condition

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
129725	235249	10037600297254	AUSTIN BLUES Pit Smoked Brisket Burnt Ends 2/5#Avg FZN

Brand	Brand Owner	GPC Description
AUSTIN BLUES	Hormel Foods Corporation	Beef - Prepared/Processed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
11 LBR	10 LBR	No	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
11.62 INH	8.12 INH	8.25 INH	0.45048 FTQ	18x5	365 Days	-20 FAH / 10 FAH

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	FALSE	N/A

Nutrition Facts

54 Servings per container

Serving Size **3 oz**

Amount Per Serving

Calories **210**

	% Daily Value*
Total Fat 15	**19%**
Saturated Fat 6 g	**30%**
Trans Fat 0 g	
Cholesterol 65 mg	**22%**
Sodium 510 mg	**22%**
Total Carbohydrates 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 18 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 1.8 mg	10%
Potassium 190 mg	4%

* 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.

HANDLING SUGGESTIONS

RECOMMENDED TEMPERATURE: 0F. MINIMUM TEMPERATURE: -20F. MAXIMUM TEMPERATURE: 10F. STORAGE: KEEP FROZEN.

ALLERGENS

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

- Milk - N
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Tuna - N
- Crab - N
- Lobster - N
- Shrimp - N
- Crustaceans - N
- Bass - N
- Anchovy - N
- Cod - N
- Pollock - N
- Salmon - N
- Mustard - N
- Clam - N
- Oysters - N
- Pine Nuts - N
- Almonds - N
- Cashews - N
- Butternuts - N
- Chinquapins - N
- Ginkgo Nuts - N
- Hazelnuts - N
- Hickory Nuts - N
- Shea Nuts - N
- Pili Nuts - N

INGREDIENTS

Ingredients: Beef Brisket, Water, Salt, Sodium Phosphate, Black Pepper, Paprika, Red Pepper, Garlic Powder.

- Lichee Nuts - N
- Macadamia Nuts - N
- Chestnuts - N
- Coconuts - N
- Pecan Nuts - N
- Brazil Nuts - N
- Pistachios - N
- Walnuts - N
- Molluscs - N

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PREPARATION & COOKING SUGGESTIONS

Fully cooked. Simply heat and serve.

SERVING SUGGESTIONS

Perfect for true Texas Style BBQ, sandwiches, wraps, salads, pizzas and flatbreads, as well as appetizers.

MORE INFORMATION

Telephone : 800-533-2000

NUTRITIONAL ANALYSIS

Calories	210	**Total Fat**	15	**Sodium**	510 mg
Protein	18 g	**Trans Fat**	0 g	**Calcium**	0 mg
Total Carbohydrates	0 g	**Saturated Fat**	6 g	**Iron**	1.8 mg
Sugars	0 g	**Added Sugars**	0 g	**Potassium**	190 mg
Dietary Fiber	0 g	**Polyunsaturated Fat**		**Zinc**	
Lactose		**Monounsaturated Fat**		**Phosphorus**	
Sucrose		**Cholesterol**	65 mg		
Vitamin A (IU)		**Vitamin D**	0 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



