AUSTIN BLUES

# 245091 - AUSTIN BLUES Pit Smoked St Louis Style Pork Ribs 12-P...

Prepared the same way a Pitmaster would do it in the BOH, allowing any operator to menu competition-quality ribs. An un-sauced product provides flexibility to add signature sauce or dry rub. Quick and easy to prepare, saves time and labor.



## MARKETING

Prepared the same way a Pitmaster would do it in the BOH, allowing any operator to menu competition-quality ribs.. An un-sauced product provides flexibility to add signature sauce or dry rub.. Quick and easy to prepare, saves time and labor.. 12 racks per case.. Keep Frozen. Smaller portions work great for appetizers, combo meals, or small plates, while whole and half racks work great for entrees and sharing plates.

## PRODUCT SPECIFICATIONS

| Code | Dist Prod Code | GTIN | Calculated Pack |
|---|---|---|---|
| 45091 | 245091 | 90037600450914 | AUSTIN BLUES Pit Smoked St Louis Style Pork Ribs |

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

| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition |
|---|---|---|---|---|---|
| 24.99 LBR | 22.44 LBR | Yes | United States | Undeclared | No |

**Shipping**

| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |
|---|---|---|---|---|---|---|
| 19.88 INH | 13.5 INH | 7.13 INH | 1.10738 FTQ | 7x5 | 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 | NOT_APPLICABLE | N/A |

## Nutrition Facts

10 Servings per container

**Serving Size** **3 oz**

**Amount Per Serving**

**Calories** **240**

| | % Daily Value* |
|---|---|
| **Total Fat** 18 | **23%** |
| Saturated Fat 7 g | **35%** |
| *Trans* Fat 0 g | |
| **Cholesterol** 85 mg | **28%** |
| **Sodium** 420 mg | **18%** |
| **Total Carbohydrates** 1 g | **0%** |
| Dietary Fiber 0 g | **0%** |
| Total Sugars 1 g | |
| Includes 1 g Added Sugars | **2%** |
| **Protein** 19 g | |
| Vitamin D 0 mcg | 0% |
| Calcium 0 mg | 0% |
| Iron 0.7 mg | 4% |
| 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

Fully Cooked Ingredients: Pork Ribs, Water, Contains 2% or less of Sugar, Salt, Brown Sugar, Sodium Phosphate, Spices, Flavoring, Paprika.

- 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

Preheat oven to 350°F. Remove ribs from package and place on baking pan. Cover with foil and heat until desired temperature is reached.

## SERVING SUGGESTIONS

Smaller portions work great for appetizers, combo meals, or small plates, while whole and half racks work great for entrees and sharing plates.

## MORE INFORMATION

Telephone : 800-533-2000

## NUTRITIONAL ANALYSIS

| | |
|---|---|
| Calories | 240 |
| Protein | 19 g |
| Total Carbohydrates | 1 g |
| Sugars | 1 g |
| Dietary Fiber | 0 g |
| Lactose | |
| Sucrose | |
| Vitamin A (IU) | |
| Vitamin A (RE) | |
| Vitamin C | |
| Magnesium | |
| Monosodium | |

| | |
|---|---|
| Total Fat | 18 |
| Trans Fat | 0 g |
| Saturated Fat | 7 g |
| Added Sugars | 1 g |
| Polyunsaturated Fat | |
| Monounsaturated Fat | |
| Cholesterol | 85 mg |
| Vitamin D | 0 mcg |
| Vitamin E | |
| Folate | |
| Vitamin B-6 | |
| Sulphites | |

| | |
|---|---|
| Sodium | 420 mg |
| Calcium | 0 mg |
| Iron | 0.7 mg |
| Potassium | 190 mg |
| Zinc | |
| Phosphorus | |
| | |
| Thiamin | |
| Niacin | |
| Riboflavin | |
| Vitamin B-12 | |
| Nitrates | |

## NUTRITIONAL CLAIMS

## MORE IMAGES




