HORMEL FIRE BRAISED

950421 - HORMEL FIRE BRAISED Boneless Pork Loin 4-Pack, 13.276...

Easy and quick to prepare. Perfectly cooked to ensure a tender, juicy pork. Superb flavor and appearance.



MARKETING

Easy and quick to prepare. Perfectly cooked to ensure a tender, juicy pork. . Superb flavor and appearance.. 100% yield - recommend 3 oz. portions.. NO PRESERVATIVES. Keep Refrigerated. Great for center of the plate applications, sliced for sandwiches, or diced for salads. . Can be served warm or cold.

Nutrition Facts

17 Servings per container

Serving Size **3 Ounces**

Amount Per Serving

Calories **120**

	% Daily Value*
Total Fat 6	**8%**
Saturated Fat 2.5 g	**13%**
Trans Fat 0 g	
Cholesterol 50 mg	**17%**
Sodium 280 mg	**12%**
Total Carbohydrates 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 17 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0.4 mg	2%
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.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
58775	950421	90037600587757	HORMEL FIRE BRAISED Boneless Pork Loin

Brand	Brand Owner	GPC Description
HORMEL FIRE BRAISED	Hormel Foods Corporation	Pork - Prepared/Processed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
14.4264 LBR	13.2764 LBR	Yes	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
19.88 INH	11 INH	3.63 INH	0.45938 FTQ	8x10	80 Days	28 FAH / 40 FAH

Traceability Regulation

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

HANDLING SUGGESTIONS

RECOMMENDED TEMPERATURE: 34F. MINIMUM TEMPERATURE: 28F. MAXIMUM TEMPERATURE: 40F. STORAGE: KEEP REFRIGERATED.

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

Prior to Cooking, Injected with Up to 12% of a Solution++ ++Solution Ingredients: Pork Broth, Salt, Flavoring.

- 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

HEATING DIRECTIONS This pork is fully cooked Warming to desired serving temperature is all that is required for immediate service. CONVECTION OVEN: Remove pork loin from package. Place pork loin on a baking pan. Cover pan with foil and heat at 350°F for 15-17 minutes per pound. BOIL- IN-BAG: DO NOT REMOVE PORK FROM PACKAGE. Place pork loin in boiling water. Simmer for about 1 to 1 ¼ hours or until warm.

SERVING SUGGESTIONS

Great for center of the plate applications, sliced for sandwiches, or diced for salads. Can be served warm or cold.

MORE INFORMATION

Telephone : 800-533-2000

NUTRITIONAL ANALYSIS

Calories	120	**Total Fat**	6	**Sodium**	280 mg
Protein	17 g	**Trans Fat**	0 g	**Calcium**	0 mg
Total Carbohydrates	0 g	**Saturated Fat**	2.5 g	**Iron**	0.4 mg
Sugars	0 g	**Added Sugars**	0 g	**Potassium**	190 mg
Dietary Fiber	0 g	**Polyunsaturated Fat**		**Zinc**	
Lactose		**Monounsaturated Fat**		**Phosphorus**	
Sucrose		**Cholesterol**	50 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



