446412 - Supreme Trim® Boneless Pork Shoulder

For a versatile, easy-to-cook protein that's tender and delicious, look no further than ibp Trusted Excellence® Supreme Trim® Boneless Pork Butt. Despite its name, pork butt comes from the thicker part of the shoulder area of the pig and has a lot of fat marbling which makes it perfect for slow cooking. Sometimes referred to as Boston butt or blade roast, it can be prepared in ...



MARKETING

Versatile for menus-create an array of delicious dishes. Hand-selected for tenderness; cut arrives pre-skinned and de-fatted. Cut is separated from the jowl, loin and picnic; neckbone has also been removed. Supreme Trim® brand means this cut has 1/4" standard trim USDAapproved pork

Nutrition Facts

1 Servings per container

Serving Size 3.95 OZ SERVING, Servings Per Container

Amount Per Serving 'alorios

Calories	210
	% Daily Value*
Total Fat 14	22%
Saturated Fat 5 g	25%
Trans Fat	
Cholesterol 70 mg	23%
Sodium 70 mg	3%
Total Carbohydrates 0 g	0%
Dietary Fiber	%
Total Sugars	
Includes Added Sugars	%
Protein 20 g	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

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

RODOCI SECUITORIS											
Code		Dist Prod Code			GTIN				Calculated Pack		
F1245AG		446412			90027182106484			4/18.13 LB TARGET			
Brand				Brand Owner		GPC Description					
Ibp Trusted Excellence				Tyson Foods Inc.			F	Pork - Unprepared/Unprocessed			
Gross Weight Net Weight		Case/Catch Weight		Cou	Country Of Origin		Kosher	Child Nutrition			
75.736 LB	75.736 LBR 72.5 LBR		Yes		United States		Undeclared	No			
Shipping											
Length	ength Width Heig		Height	t Volume		TIxHI		Shelf Life		Storage Temp From/To	
24 INH	INH 12 INH 12 INH		2	FTQ	6x4	32 Days			0 FAH / 34 FAH		
Traceability Regulation											
Regulation Type Regulat		atory	tory Trade Item		Regulation		Re	Regulation Restrictions and			
Code Act		ct	Complia		plian	iant		Descriptors			
NOT_APPLICABLE N/A		Α	N/A			N/A					

HANDLING SUGGESTIONS

Refrigerated



ALLERGENS



C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients' ; 60 = 'Not Derived From Ingredients' ; NI = 'No Info'

(F) Milk - 30

Peanuts - 30

(n) Eggs - 30

Tree - 30

🗞 Soybean - 30

(SO) Fish - 30

(Wheat - 30

Shellfish - NI

(%) Sesame - 30

Crustaceans - 30

INGREDIENTS

PORK

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PREPARATION & COOKING SUGGESTIONS



SERVING SUGGESTIONS



MORE INFORMATION



COLOR IS NOT AN ACCURATE INDICATOR OF FINAL COOKED TEMPERATURE. ENSURE INTERNAL TEMPERATURE REACHES 145 F FOR 3 MINUTES.

NUTRITIONAL ANALYSIS



Calories	210
Protein	20 g
Total Carbohydrates	0 g
Sugars	
Dietary Fiber	
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	14
Trans Fat	
Saturated Fat	5 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	70 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	70 mg
Calcium	
Iron	
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



MORE IMAGES







