450383 - 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



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

DDODLICT SDECIEICATIONS

PRODUC	ST SPEC	IFICA	HONS									9
Code	Dist Prod Code		ode	GTIN		Calculated Pack						
129725	129725 450383			10037600297254 AUSTIN BLUES P				it Smoked Brisket Burnt Ends 2/5#Avg FZN				
Brand				Brand Owner				GPC Description				
AUSTIN BLUES				Hormel Foods Corporation					Beef - Prepared/Processed			
Gross Weight Net V		Weight	Case/Catch Weight			Country Of Origin			jin	Kosher	Child Nutrition	
11 LBR		10	LBR	R		United		States		Undeclared	No	
	Shipping											
Lengt	Length Width		Heig	ht Volume		Tlx	HI Shelf L		f Life	e Storage Temp From/To		
11.62 IN	1.62 INH 8.12 INH		8.25 II	NH 0.4	0.45048 FTQ		x5 365 Days		Days	-20 FAH / 10 FAH		
Traceability Regulation												
Regulation Type Code		Regulatory Act		Trade Item Regulation Compliant			Regulation Restrictions and Descriptors					
N/A		N	N/A		FALSE				N/A			

Nutrition Facts

54 Servings per container

Serving Size

Amount Per Serving Calories

3 oz

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

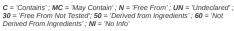
HANDLING SUGGESTIONS



RECOMMENDED TEMPERATURE: 0F. MINIMUM TEMPERATURE: -20F. MAXIMUM

TEMPERATURE: 10F. STORAGE: KEEP FROZEN.

ALLERGENS



(门) Milk - N

Peanuts - N

(Eggs - N

(്റ്റ്) Tree - N

🗞) Soybean - N

(SO) Fish - N

(♚) Wheat - N

Shellfish - N

(%) Sesame - N

(!) Tuna - N

!)Crab - N

(!) Lobster - N

!) Shrimp - N

! Bass - N

! Crustaceans - N

(!) Anchovy - N

[) Cod - N

!) Pollock - N

!) Salmon - N

!) Mustard - N

(!) Clam - N

(!) Oysters - N

(!) Pine Nuts - N

[] Cashews - N

(!) Almonds - N

(!) Chinquapins - N

(!) Butternuts - N

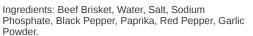
Hazelnuts - N

(!) Ginkgo Nuts - N (!) Hickory Nuts - N

(!) Shea Nuts - N

Pili Nuts - N

INGREDIENTS





! Lichee Nuts - N	! Macadamia Nuts - N
! Chestnuts - N	! Coconuts - N
Pecan Nuts - N	Prazil Nuts - N
Pistachios - N	! Walnuts - N
! Molluscs - N	

Last Saved: 06 May 2025 | Printed: 03 July 2025 Powered by Syndigo LLC - syndigo.com

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PREPARATION & COOKING SUGGESTIONS

Fully cooked. Simply heat and serve.



SERVING SUGGESTIONS



MORE INFORMATION



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

Telephone: 800-533-2000

NUTRITIONAL ANALYSIS



Calories	210
Protein	18 g
Total Carbohydrates	0 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	15
Trans Fat	0 g
Saturated Fat	6 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	65 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	510 mg
Calcium	0 mg
Iron	1.8 mg
Potassium	190 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



MORE IMAGES





