

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 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



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.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack		
129725	450383	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	TlxHl	Shelf Life
11.62 INH	8.12 INH	8.25 INH	0.45048 FTQ	18x5	365 Days
Storage Temp From/To					
-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		

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'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

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

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 fully prepared, all meticulously crafted.

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
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

