

## 446410 - Supreme Trim® Bone-In Pork Shoulder Butt



Our Supreme Trim® Bone-In Pork Shoulder Butt is tender, delicious, and easy to cook. Sometimes called Boston butt, blade roast, pork butt, the way to prepare it is simple - low and slow. Braising, smoking, roasting, grilling, or slow cooking are all great ways to create delicious meals that people love. With just a few additions, you can easily put carnitas, pizza, tacos, stew,...



## MARKETING

Supreme Trim®. Hand-selected for tenderness. Juicy flavor. Quality USDA inspected pork

## PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
F1213AG	446410	90027182102790	1 x 65# AVG

Brand	Brand Owner	GPC Description
Ibp Supreme Trim	Tyson Foods Inc.	Pork - Prepared/Processed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
75.85 LBR	72.583 LBR	Yes	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
24 INH	12 INH	12 INH	2 FTQ	6x5	23 Days	28 FAH / 34 FAH

## 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 - NI
- Eggs - NI
- Soy - NI
- Wheat - NI
- Sesame - NI
- Peanuts - NI
- Tree Nuts - NI
- Fish - NI
- Shellfish - NI

## HANDLING SUGGESTIONS

Refrigerated

## MORE INFORMATION

## Nutrition Facts

Servings per container

Serving Size 4.00 OZ SERVING, Servings Per Container

Amount Per Serving

**Calories** **210**

% Daily Value\*

**Total Fat** 14 g **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.

## SERVING SUGGESTIONS

Pork Carnitas can take your weeknight meals from mundane to marvelous! Just apply dry rub to the pork shoulder and cook low and slow. Serve in tacos with your favorite toppings for a delicious main dish. Cook to an internal temperature of 195°F Allow pork to rest 3 minutes before serving

## INGREDIENTS

INGREDIENTS: PORK

## PREPARATION &amp; COOKING SUGGESTIONS

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

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## 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 g
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

