

FARMLAND

051006 - Pork Rib Bits Smoked Brisket



All Smithfield brands are driven by the love of meat – ours, yours and, of course, your customers. That's why our offerings are so vast; because we all need our pork and specialty prepared meats our way - no one offers more. Smithfield Culinary offers everything you need to build your menu, from innovative culinary insights and ideas that help create head-turning menu ideas. Equally important - Smithfield has set sustainability goals because we believe we can build a more sustainable business and contribute to a better future.



* Benefits

Our expertly hand-trimmed meats that are seasoned and cooked in an authentic pit smoker over natural hardwoods for a rich and smoky flavor. They are hand-trimmed from the finest animals and smoked low-and-slow over real hardwood chips.

Ingredients

(🛞) wheat

A Allergens

Fresh pork brisket bones; Marinade: water, potassium lactate, dextrose, salt, sodium phosphates; BBQ – High Fructose Corn Syrup, Water, Tomato Paste, White Vinegar, Molasses, Sugar, Contains less than 2% of the following: Salt, YellowMustard (Distilled Vinegar, Water, Mustard Seed, Salt, Turmeric, Paprika,Spices), Natural Smoke Flavor, Spices, Modified Food Starch, Chili Pepper(Chili Pepper, Silicon Dioxide and Ethoxyquin), Onion Powder, PotassiumSorbate, Sodium Benzoate, Soybean Oil, Natural Flavor

Free From:











Nutrition Facts

Servings per Container 32 Serving size 3ozs (84g)

Amount per serving Palorios

| Calories | 220 |
|--------------------------|--------------|
| % [| Daily Value* |
| Total Fat 14g | % |
| Saturated Fat 5g | 25% |
| <i>Trans</i> Fat 0g | |
| Cholesterol 50mg | 16% |
| Sodium 380mg | 16% |
| Total Carbohydrate 0g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 8g | |
| Includes 8g Added Sugars | 16% |
| Protein 14g | |
| Vitamin D 13.04µg | 65% |
| Calcium 14.66mg | 1% |
| Iron 67mg | 372% |
| Potassium 520mg | 11% |

^{*} The % Daily Value (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.

Handling Suggestions

Keep frozen until use.

Serving Suggestions

A great item for all - whether it's BBQ, Asian or Mexican. This product also gives great flavor to stews or Southern dishes like collard greens.

Prep & Cooking Suggestions

Grill: Heat gas or charcoal grill to medium. Remove ribs from package and place on grill. Grill 10 minutes. Rotate ribs. Grill additional 10 to 15 minutes as needed. Oven: Heat oven to 375°F. Line baking sheet with aluminum foil. Remove ribs from package and place on baking sheet: cover with foil. Bake 20-25 minutes. Microwave: Place rib package on microwave safe plate. Cut 2 slits in top of inner package to cost. Microwave on the count of the vent. Microwave on high (100% power) for 3 to 6 minutes. Let stand 2 minutes before serving. Cooking times may vary depending on your microwave oven.

Product Specifications

| FARMLAND SMITHFIELD FOODS INC. Pork | Brand | Manufacturer | Product Category |
|-------------------------------------|----------|-----------------------|------------------|
| | FARMLAND | SMITHFIELD FOODS INC. | Pork |

| MFG # | SPC # | GTIN | Pack | Pack Desc. |
|----------------|--------|----------------|------|--------------|
| 10070247201468 | 051006 | 10070247201468 | 2 | 2 / 5.38 LBR |

| Gross Weight | Net Weight | Catch Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|--------------|-------------------|--------|-----------------|
| 10.76lb | 10lb | No | USA | No | No |

| Shipping Information | | | | | | | |
|----------------------|---------|--------|---------|-------|------------|----------------------|--|
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To | |
| 17in | 11.25in | 3.25in | 0.36ft3 | 9x16 | 365DAYS | -10°F / 0°F | |





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Nutrition Analysis - By Serving

| Calories | 220kcal | Total Fat | 14g | Sodium | 380mg |
|------------------------|----------|---------------------|---------|----------------|---------|
| Protein | 14g | Trans Fats | 0g | Calcium | 14.66mg |
| Total Carbohydrates··· | 0g | Saturated Fat | 5g | Iron | 67mg |
| Sugars | 8g | Added Sugars | 8g | Potassium | 520mg |
| Dietary Fiber | 0g | Polyunsaturated Fat | 2.5g | Zinc | |
| Lactose | | Monounsaturated Fat | 6g | Phosphorus | |
| Sucrose | | Cholesterol | 50mg | | |
| Vitamin A(IU)• | 47.19NIU | Vitamin D | 13.04µg | Thiamin | |
| Vitamin A(RE) | | Vitamin E | | Niacin | |
| Vitamin C | 0.1mg | Folate | | Riboflavin | |
| Magnesium | | Vitamin B-6 | | Vitamin B-1 2• | |
| Monosodium | | Sulphites | | Nitrates | |

Additional Images











