



SMITHFIELD

002267 - Pork Pulled Smoked Gold Medal 16537

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. Smithfield has set sustainability goals because we believe we can build a more sustainable business and contribute to a better future.



Nutrition Facts

Servings per Container 27
Serving size 3OUNCES (84g)

Amount per serving
Calories 110

	% Daily Value*
Total Fat 4.5g	7%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 670mg	29%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 1g Added Sugar	2%
Protein 14g	
Vitamin D 17.1mcg	86%
Calcium 7.69mg	1%
Iron 1.05mg	6%
Potassium 260mg	6%

* 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.

* 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

Pork, water, salt, sodium phosphates, sugar, spices, paprika

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

Store and use per package instructions.

Serving Suggestions

Serve as center of the plate with black bean & corn salad. Or, as a sandwich/slider with cole slaw and choice of sauce.

Prep & Cooking Suggestions

If product is frozen, thaw in refrigerator before heating for best results. Boil in bag: Place bag of thawed product in boiling water, making sure product is submerged. Boil 50-60 min. Flat Top Grill: Place 4oz. portion of meat on heated grill for 90 seconds, turning frequently.

📄 Product Specifications

Brand	Manufacturer	Product Category
SMITHFIELD	The Smithfield Packing Company, Inc.	Pork

MFG #	SPC #	GTIN	Pack	Pack Desc.
10070247165371	002267	10070247165371	2	2 / 1 / 5.0 LBR

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
10.69lb	10lb	No	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13in	7.69in	6.75in	0.39ft3	18x10	365DAYS	-10°F / 0°F



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Nutrition Analysis - By Serving

Calories	110	Total Fat	4.5g	Sodium	670mg
Protein	14	Trans Fats	0g	Calcium	7.69mg
Total Carbohydrates...	1g	Saturated Fat	1.5g	Iron	1.05mg
Sugars	1g	Added Sugars	1g	Potassium	260mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	45mg		
Vitamin A(IU)•		Vitamin D	17.1mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

 Additional Images

