

#### Sy Ginsberg's

## 294743 - Smoked Pastrami Brisket



Premium Foodservice / Deli Cut with optimum fat-to-lean ratio. Cured with Sy's own pickling cure recipe. Smoked over natural hardwood. Vacuum packed to ensure flavor and moistness.



## \* Benefits

Sy Ginsberg's Smoked Pastrami Brisket 2-3PK

## Ingredients Allergens Cured with: Water, Sodium Lactate, Salt, Flavorings, Sugar, Sodium Phosphate, Sodium Diacetate, Baking Soda, Sodium Erythorbate, Sodium Nitrite. Caramel Free From: crustaceans (O) eggs (SO) fish (O) milk peanuts sesame soy tree nuts Color Added. Rubbed with Spices, Caramel Color, ( wheat Sugar, Garlic.

# **Nutrition Facts**

Servings per Container 2.00Z (2oz) Serving size

## **Amount per serving** Calories

140

<u>Jaiorica</u>	170				
% Daily Value*					
Total Fat 9g	14%				
Saturated Fat 3.5g	18%				
Trans Fat 0g					
Cholesterol 35mg	12%				
Sodium 440mg	18%				
Total Carbohydrate 2g	1%				
Dietary Fiber 1g	3%				
Total Sugars 0g					
Includes 0g Added Sugar	0%				
Protein 10g					
Vitamin D 0mcg	0%				
Calcium 0mg	0%				
Iron 0mg	6%				
Potassium 0mg	0%				

\* 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**

Rubbed With: Spices, Caramel Color,

Keep Refrigerated

Sugar, Garlic.

## Serving Suggestions

Heat, slice and serve on favorite bread or roll

## Prep & Cooking Suggestions

Heat and slice against grain



## Product Specifications

Brand	Manufacturer
Sy Ginsberg's	EW Grobbel Sons INC

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	2947	294743	90094922100880		2/9 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
23.64lb	22lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
18.5in	9.5in	9in	0.92ft3	10x5	55days	35°F / 37°F





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## Nutrition Analysis - By Measure

Calories	140	Total Fat	9g	Sodium	440mg
Protein	10	Trans Fats	0g	Calcium	0mg
Total Carbohydrates	2g	Saturated Fat	3.5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	35mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	



## Additional Images



