



FARMLAND

219167 - Pork Rib St Louis 2.71 2.95# Frz

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 141
Serving size 4oz (112g)

Amount per serving
Calories 310

	% Daily Value*
Total Fat 26g	40%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 85mg	28%
Sodium 90mg	4%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 18g	
Vitamin D 22.4mcg	112%
Calcium 19.04mg	1%
Iron 1.02mg	6%
Potassium 350mg	7%

* 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

With mouthwatering flavor and no artificial ingredients, our Fresh Pork is quite simply the finest pork money can buy. Our spare ribs are hand-trimmed from the belly of the hog for a rich and meaty classic pork flavor.

Ingredients

Pork

⚠ Allergens

Free From:

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

Handling Suggestions

Store and use per package instructions.

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

Cooking times are based on product at refrigerator temperature. OVEN: Heat oven to 350 Degrees F. Sprinkle desired amount of favorite seasoning on all sides of brisket bones. Place on foil-lined shallow baking pan. Roast 1 1/2 to 2 hours until tender. If desired, brush with sauce during last 30 minutes of roasting. GRILL: Heat gas or charcoal grill to medium (about 350 Degrees F). Sprinkle desired amount of favorite seasoning on all sides of brisket bones. Grill 1 1/2 to 2 hours over indirect heat until tender. If desired, brush with sauce during last 30 minutes of grilling, turning frequently. OVEN/GRILL: Heat oven to 350 Degrees F. Sprinkle desired amount of seasoning on all sides of brisket bones. Place on foil-lined shallow baking pan. Roast 1 1/2 to 2 hours until tender. Place on gas or charcoal grill over medium heat for 15 to 20 minutes, turning frequently.

Product Specifications

Brand	Manufacturer	Product Category
FARMLAND	SMITHFIELD/FARMLAND	Pork

MFG #	SPC #	GTIN	Pack	Pack Desc.
20151	219167	90070247201518	11	1/30# AVG

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
31.97lb	30lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.44in	13.38in	8.44in	1.27ft3	7x7	270DAYS	0°F / 32°F



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Nutrition Analysis - By Serving

Calories	310	Total Fat	26g	Sodium	90mg
Protein	18	Trans Fats	0g	Calcium	19.04mg
Total Carbohydrates...	0g	Saturated Fat	9g	Iron	1.02mg
Sugars	0g	Added Sugars	0g	Potassium	350mg
Dietary Fiber	0g	Polyunsaturated Fat	4g	Zinc	
Lactose		Monounsaturated Fat	11g	Phosphorus	
Sucrose		Cholesterol	85mg		
Vitamin A(U)	0	Vitamin D	22.4mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

