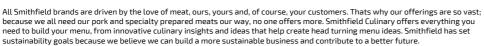


#### **SMITHFIELD**

#### 219717 - Pork Butt Boston Bone In Fresh







#### \* Benefits

With mouthwatering flavor and no artificial ingredients, our Fresh Pork is quite simply the finest pork money can buy. Our ribs are hand trimmed, and squared off at the ends, with the brisket bone, skirt meat, and excess fat removed.

Ingredients	▲ Allergens
Pork	Free From:  Specific crustaceans eggs fish milk  peanuts sesame soy tree nuts  wheat

# **Nutrition Facts**

Servings per Container **75** 4oz (112g) Serving size

## **Amount per serving Calories**

210

% Da	ily Value*
Total Fat 14g	22%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 80mg	27%
Sodium 80mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 20g	
Vitamin D 22.4mcg	112%
Calcium 15.68mg	1%
Iron 1.28mg	7%
Potassium 360mg	8%

\* 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

Store and use per package instructions

#### Serving Suggestions

Great when served as smoked pulled pork, pork carnitas or a family pot roast.

#### Prep & Cooking Suggestions

Convection Oven: Heat oven to 250 Degrees F. Place pork butt in roasting pan; add desired seasoning. Cover tightly with foil. Cook for 30-40 minutes per pound. Internal temperature should range from 195-200 Degrees F. Remove foil and let pork rest for 2-4 hours prior to slicing.

#### Product Specifications

Brand	Manufacturer
SMITHFIELD	SMITHFIELD/FARMLAND

MFG #	SPC #	GTIN	Pack	Pack Desc.
86793	219717	90070800867939	4	8/8# AVG

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
66lb	64lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
23.69in	15.75in	9.81in	2.12ft3	5x5	21DAYS	33°F / 39°F





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# 219717 - Pork Butt Boston Bone In Fresh



All Smithfield brands are driven by the love of meat, ours, yours and, of course, your customers. Thats 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 Analysis - By Serving

Calories	210	Total Fat	14g	Sodium	80mg
Protein	20	Trans Fats	0g	Calcium	15.68mg
Total Carbohydrates	0g	Saturated Fat	5g	Iron	1.28mg
Sugars	0g	Added Sugars	0g	Potassium	360mg
Dietary Fiber	0g	Polyunsaturated Fat	2g	Zinc	0
Lactose		Monounsaturated Fat	6g	Phosphorus	
Sucrose		Cholesterol	80mg		
Vitamin A(IU)•	0	Vitamin D	22.4mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites	<u> </u>	Nitrates	

# Additional Images









