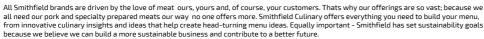


SMITHFIELD

223209 - Pork Butt Bone In Fresh







* Benefits

With mouthwatering flavor and no artificial ingredients, our Fresh Pork is quite simply the finest pork money can buy. Try one of the many Fresh Pork cuts, and suddenly you'll be in command of distinct flavor that will inspire delicious recipes.

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

Nutrition Facts

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

Amount per serving alorios

Calories	210
% D	aily Value*
Total Fat 14g	22%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 70mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 20g	_
Vitamin D 0mcg	0%
Calcium 7.84mg	1%
Iron 1.25mg	7%
Potassium 360mg	8%

a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Handling Suggestions

Keep refrigerated until use.

Serving Suggestions

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

Prep & Cooking Suggestions

Convection Oven: Heat oven to 250F. 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 195-200F. Remove foil and let pork rest for 2-4 hours prior to slicing.

Product Specifications

Brand	Manufacturer
SMITHFIELD	FARMLAND FOODS,INC.

MFG #	SPC #	GTIN	Pack	Pack Desc.
86793	223209	90070800867939	4	8/8#

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
70lb	70lb	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





SMITHFIELD

223209 - Pork Butt 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. Equally important - 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	70mg
Protein	20	Trans Fats	0g	Calcium	7.84mg
Total Carbohydrates	0g	Saturated Fat	5g	Iron	1.25mg
Sugars	0g	Added Sugars	0g	Potassium	360mg
Dietary Fiber	0g	Polyunsaturated Fat	2g	Zinc	
Lactose		Monounsaturated Fat	6g	Phosphorus	
Sucrose		Cholesterol	75mg		
Vitamin A(IU)•	0.9	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images











