



SMITHFIELD

# 223227 - Pork Rib St Louis Sous Vide Cib

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

7 Servings Per Container

**Serving size** 3oz. (84g)

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**Amount per serving**

**Calories** 200

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% Daily Value\*

<b>Total Fat</b> 17 g	<b>26%</b>
Saturated Fat 6 g	<b>30%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 55 mg	<b>18%</b>
<b>Sodium</b> 240 mg	<b>10%</b>
<b>Total Carbohydrate</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugar	<b>0%</b>
<b>Protein</b> 12 g	
Vitamin D 14.61 mcg	<b>73%</b>
Calcium 12.81 mg	<b>1%</b>
Iron 0.66 mg	<b>4%</b>
Potassium 230 mg	<b>5%</b>

\* 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, Contains 2% or Less of: Salt, Sodium Phosphates.

### ⚠ 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

Grill: Heat gas or charcoal grill to medium. Remove ribs from package and place on grill. Grill 10 minutes. Rotate ribs. Grill additional 10 to 15 minutes as needed. Oven: Heat oven to 375 Degrees F. Line baking sheet with aluminum foil. Remove ribs from package and place on baking sheet; cover with foil. Bake 20-25 minutes. Microwave: Place rib package on microwave safe plate. Cut 2 slits in top of inner package to vent. Microwave on high (100% power) for 3 to 6 minutes. Let stand 2 minutes before serving. Cooking times may vary depending on your microwave oven.

### 📄 Product Specifications

Brand	Manufacturer
SMITHFIELD	SMITHFIELD FOODS INC.

MFG #	SPC #	GTIN	Pack	Pack Desc.
90070800227313	223227	90070800227313	4	4 / 1 / 11.49 LBR

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
47.85 lb	45.96 lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.63 in	13.38 in	10.13 in	1.3 ft3	8x5	365 DAYS	-10 °F / 0 °F



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## Nutrition Analysis - By Serving

Calories	200	Total Fat	17 g	Sodium	240 mg
Protein	12	Trans Fats	0 g	Calcium	12.81 mg
Total Carbohydrates...	0 g	Saturated Fat	6 g	Iron	0.66 mg
Sugars	0 g	Added Sugars	0 g	Potassium	230 mg
Dietary Fiber	0 g	Polyunsaturated Fat	3 g	Zinc	
Lactose		Monounsaturated Fat	7 g	Phosphorus	
Sucrose		Cholesterol	55 mg		
Vitamin A(U)		Vitamin D	14.61 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

### Additional Images

