



Smithfield

# 10456 - Farmland Loins 2.76 Lb

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. Equally important - Smithfield has set sustainability goals because we believe we can build a more sustainable business and contribute to a better future.



### \* 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.

## Nutrition Facts

Servings per Container 132  
Serving size 4oz (112g)

Amount per serving  
**Calories 250**

	% Daily Value*
<b>Total Fat</b> 18g	<b>28%</b>
Saturated Fat 6g	<b>30%</b>
Trans Fat 0g	
<b>Cholesterol</b> 85mg	<b>28%</b>
<b>Sodium</b> 95mg	<b>4%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 21g	
Vitamin D 22.4µg	<b>112%</b>
Calcium 34.72mg	<b>3%</b>
Iron 0.84mg	<b>5%</b>
Potassium 280mg	<b>6%</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.

### Ingredients

Loin back ribs; with no less than 12 rib bones per slab. No other ingredients.

### ⚠ Allergens

#### Free From:

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

### Handling Suggestions

Keep Frozen Until Use.

### 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

Convection Oven: Heat oven to 350F. Season ribs as desired. Place on foil-lined shallow baking pan. Cover and roast 1 1/2 to 2 hours until tender. Remove cover and bake an additional 30 minutes. Grill: Heat gas or charcoal grill to 350F. Sprinkle desired amount of favorite seasoning on all sides of ribs. Close lid and grill 1 1/2 to 2 hours on indirect heat until ribs are tender, turning occasionally.

### 📄 Product Specifications

Brand	Manufacturer	Product Category
Smithfield	SMITHFIELD FOODS INC.	Pork

MFG #	SPC #	GTIN	Pack	Pack Desc.
90070247169214	10456	90070247169214	12	1/12 ea

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
36.24lb	34lb	USA	No	No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.44in	13.38in	8.44in	1.27ft3	7x6	270DAYS	-10°F / 0°F



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## Nutrition Analysis - By Serving

Calories	250kcal	Total Fat	18g	Sodium	95mg
Protein	21g	Trans Fats	0g	Calcium	34.72mg
Total Carbohydrates...	0g	Saturated Fat	6g	Iron	0.84mg
Sugars	0g	Added Sugars	0g	Potassium	280mg
Dietary Fiber	0g	Polyunsaturated Fat	3g	Zinc	
Lactose		Monounsaturated Fat	8g	Phosphorus	
Sucrose		Cholesterol	85mg		
Vitamin A(U)	8.21NIU	Vitamin D	22.4µg	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

