



# AUSTIN BLUES<sup>®</sup> NATURAL BBQ PULLED PORK, 2/5 LB

Hormel Product Code: #13426 GTIN #10037600134269

# Carolina-Style Smoked Pulled Pork.

Fully cooked pork shoulder meat is naturally hardwood smoked for up to six hours. After smoking, it's lightly pulled and finished off with a clear Carolina-style vinegar sauce.

- Natural smoke flavor and appearance allows any operator to menu genuine BBQ.
- Lightly mopped with Carolina-style vinegar sauce allows for freedom and flexibility to create signature dishes.
- Quick and easy to prepare, saves on time and labor.

#### **SUGGESTED USE**

Perfect for sandwiches and wraps, pizzas and flatbreads, as well as appetizers.

# PREPARATION INSTRUCTIONS

Fully cooked. Simply heat and serve.

# **NUTRITIONAL FACTS**

Serving Size	(56g)
Amount Per Serving	
Calories	160
	% Daily Value
Total Fat 11g	14%
Saturated Fat 4g	20%
<i>Trans</i> Fat 0g	
Cholesterol 50mg	17%
Sodium 290mg	13%
<b>Total Carbohydrate</b> 2 g	1%
Dietary Fiber 0 g	0%
Total Sugars 2 g	
Includes 2g Added Sugars	4%
Protein 13g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.4mg	2%
Potassium 90mg	2%

<sup>\*</sup> Percent daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

# **INGREDIENTS**

Ingredients: Fully Cooked Ingredients: Smoked Cooked Pork, Cider Vinegar, Sugar, Salt, Spices.

Yield is based on average standard yields and may vary from case to case.

# **ALLERGEN INFO**

No Big 9 Allergens Present

# **BIOENGINEERING INFORMATION**

The National Bioengineered Food Disclosure regulations do not require disclose on the label for this product. Please contact the Regulatory Affairs group (RALF) for additional Bioengineered evaluation required on this item.

# **PRODUCT CLAIMS**

- 100% NATURAL
- MINIMALLY PROCESSED
- NO ARTIFICIAL INGREDIENTS

# **STORAGE**

Storage Temp Minimum: -20 F

Maximum: 10 F

Storage Method Keep Frozen

# **MASTER DIMENSIONS**

Pallet Pattern  $26 \times 5 = 130$ 

Total Code Days 365

Case 10.25"L x 6"W x 7.5"H

Dimensions

Cubic Feet 270 CUFT Net Weight 10.00 LB