



(818)781-6333

USDA Est. #1244

14 HOUR BBQ BRISKET

PRODUCT CODE:
6111

UPC:

LABEL:
RC

PROFILE:

Dry Rub applied by hand, then smoked and slow roasted for over 14 hours. Has the old world sweetness from brown sugar and just a hint of heat. Great for carving, catering, sandwiches or plates. Each piece weighs approximately 8 - 10 lbs.

INGREDIENTS: Beef, Water, sodium lactate, salt, sodium phosphate, dextrose, spice extractive and flavorings.

Rubbed with: Ingredient Statement: Brown sugar, Cornstarch, Worcestershire Powder (Corn Syrup Solids, Salt, Caramel Color, Garlic, Sugar, Spices, Soy Sauce Solids (naturally fermented wheat and soybean, salt, maltodextrin, caramel color), Palm Oil, Tamarind, Natural Flavor, and Sulfiting Agent), Sea Salt, Tomato powder, Paprika, Smoked Salt (Salt, Natural Hickory Smoke Oil, Tricalcium Phosphate (Less Than 2% Anti Caking Agent) Granulated Garlic, Granulated Onion, Chili Powder, Spice, Xanthan Gum, Silicon Dioxide (Less than 2 % to Prevent Caking), Caramel Color (Contains Sulfites), Oleoresin Paprika (Extractives of Paprika with Canola Oil and Datem), Malted Barley (Malt Extract (Malted Barley, Water))

PACKAGING:

4 – 10# per box

SHELF LIFE:

30 days from day of manufacture @ 34 to 38 degrees F.

Nutrition Facts	
Serving Size: 2 oz. (56g)	
Servings per Container: Varied	
Amount Per Serving:	
Calories: 90	Calories from Fat 30
% Daily Value*	
Total Fat: 2.5g	4%
Saturated Fat 1g	5%
Cholesterol 10mg	4%
Sodium 450mg	18%
Total Carbohydrate: 1g	1%
Protein: 11g	
Iron 6%	
*Not a significant source of dietary fiber, sugar, Vitamin A, Vitamin C, and Calcium	
*Percent Daily Values are based on a 2,000 calorie diet.	