

# **Seasoned Pork Belly**

Our pork belly simply seasoned with Kosher salt and black pepper.

Item Number: 05188 Pouch Target Weight: 2.5 lb

**UPC:** 705044051888 Case Target Weight: 15.23 lb (CATCH WEIGHT)

Item Type: Frozen Case Dimensions: 12.6 in x 10.6 in x 10.7 in

Pack Size: 6 Pouches/Case Pallet Config.:  $12 \times 4 = 48$  cases

Ingredients: Pork Belly, Water, Kosher Salt, Black Pepper.

Total Shelf Life: 548 days from the production date on the pouch – keep frozen at 0 °F or below

6 days from thawed - sealed pouch/keep 40 °F or below

3 days (within the 6 days thawed above) – open pouch/keep 40 °F or below

### **HEATING INSTRUCTIONS**

#### From Frozen

Convection Oven: 85 minutes at 350°F

#### **From Thawed**

Convection Oven: 40 minutes at 375°F

NOTE: HEATING TIMES MAY VARY DUE TO MAKE, MODEL AND TEMPERATURE CALIBRATION OF EQUIPMENT. TO DEFROST THE PRODUCT, PLACE UNDER REFRIGERATION OVERNIGHT.

# **Nutrition Facts**

Serving Size 3 Ounces (84g) Servings Per Container Varied

Amount Per Servin	nount Per Serving				
Calories 420	Calories	from Fat 390			
		% Daily Value*			
Total Fat 43g		66%			
Saturated Fat 16g		80%			
Trans Fat 0g					
Cholesterol 60mg		20%			
Sodium 250mg	j	10%			
Total Carbohyo	drate 0g	0%			
Dietary Fiber	0g	0%			

## Sugars 0g Protein 8g

Vitamin A 0%	<ul> <li>Vitamin C 0%</li> </ul>		
Calcium 0%	• Iron 2%		
*Percent Daily Values are based on a 2 000 calor			

diet. Your daily values may be higher or lov

	Calones.	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
A-1	SDIVIT		

lories per gram: Fat 9 • Carbohydrate 4 • Protein 4

#### Microbiological Parameter:

<ul> <li>Coliforms</li> </ul>	
Coliforms     Staphylococcus au     Aerobic plate coun	reus
· Aerobic plate coun	t

< 10 cfu/gram < 1,000 cfu/gram

Anaerobic plate count Listeria monocytogenes

< 1,000 cfu/gram Absence in 25 grams Absence in 25 grams

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MANUFACTURED IN A PLANT THAT PROCESSES FISH, TREE NUT, CRUSTACEAN, SESAME, GLUTEN, SOYBEAN, WHEAT, MOLLUSCAN SHELLFISH, SO2, SULFITE, MUSTARD, CELERY, EGG AND MILK