

Braised Pork Shoulder Roast





Slow-cooked boneless pork cushion seasoned with kosher salt and black pepper, garlic and onion powders, with flavorful pork broth – a tender and juicy foundation for applications across the menu.



* Pouch weight: approx. 4lbs

INGREDIENTS:

Fully cooked pork, water, kosher salt, pork flavor broth concentrate (pork stock, salt, yeast extract, natural flavor, and sugar), black pepper, onion powder, garlic powder.

Nutrition F	Facts
servings per container Serving size	(140g)
Amount per serving Calories	160
9	% Daily Value*
Total Fat 10g	13%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 230mg	10%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Suga	ars 0 %
Protein 15g	
Vitamin D 0mcg	0%
Calcium 7mg	0%
Iron 1mg	6%
Potassium 340mg	8%

CODE	GTIN	PACK SIZE	SHELF LIFE
625	90185359000581	6*/case	18 months from manufacture

HEATING INSTRUCTIONS: Reheating Thawed Product (34F): BOILING: Place thawed product in a pot of boiling water IN THE BAG. Reheat for 23-28 minutes or until an internal temperature of 165F, remove from bag and serve. STEAMING: Place thawed product in a steamer IN THE BAG. Reheat for 23-28 minutes or until an internal temperature of 165F, remove from bag and serve. Reheating Frozen Product (10F): BOILING: Place frozen product in a pot of boiling water IN THE BAG. Reheat for 30-36 minutes or until an internal temperature of 165F, remove from bag and serve. STEAMING: Place frozen product in a steamer IN THE BAG. Reheat for 30-36 minutes or until an internal temperature of 165F, remove from bag and serve. AFTER ENTREE IS HOT, OPEN BAG AND PLACE PORTION ON PLATE. THEN CLOSE TOP OF BAG AND SHAKE TO EMULSIFY/THICKEN THE SAUCE

