

Braised Boneless Pork Butt



Slow-braised Duroc-sired boneless pork butt simply seasoned with salt and pepper, paired with our Glace de Porc.



INGREDIENTS:

Fully Cooked Pork Butt, Roasted Pork Stock Reduction (Water, Roasted Pork Bones, Carrots, Celery, Onions, Tomato Paste, Parsley Stems, Bay Leaves) Kosher Salt, Black Pepper.

Nutrition Facts	
Serving Size 3oz (85g)	
Servings Per Container	
Amount Per Serving	
Calories 210	Calories from Fat 134
% Daily Value*	
Total Fat 15g	19%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 360mg	16%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 20g	
Vitamin D 0%	Potassium 401mg 8%
Calcium 0%	Iron 6%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories 2000 2,500
Total Fat	Less Than 65g 80g
Saturated Fat	Less Than 20g 25g
Cholesterol	Less Than 300mg 300mg
Sodium	Less Than 2400mg 2400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9	Carbohydrate 4 Protein 4

* Pouch weight: approx. 5.5 lb (including 8oz demi)

CODE	GTIN	PACK SIZE	SHELF LIFE
732	90185359000932	3 pouches*/case	18 months from manufacture

HEATING INSTRUCTIONS:

Reheating Thawed Product (34°F): BOILING OR STEAMING: Place thawed product in a pot of boiling water or steamer IN THE BAG. Reheat for 20–25 minutes or until an internal temperature of 165°F, remove from bag, pull, add stock within bag and serve. **Reheating Frozen Product (0°F):** Add 10-15 minutes to above boiling/steaming time. *After entrée is hot, open bag and place portion on plate. Then close top of bag and shake to emulsify/thicken the sauce.*

PALLET CONFIGURATIONS: 6 x 10 (60 cases) **CASE DIMENSIONS:** 14" x 12" x 8.5"

Technical data as of 9/6/2022. Subject to change.