

# Pork Carnitas



Boneless diced pork cushion seasoned with cilantro, garlic, kosher salt and black pepper, oven-seared and slow-braised with our Glace de Porc.



**INGREDIENTS:**

Fully Cooked Boneless Pork, Onions, Roasted Pork Stock Reduction [Water, Roasted Pork Bones, Carrots, Onion, Celery, Tomato Paste, Parsley Stems, Bay Leaves.], Cilantro, Diced Garlic, Black Pepper, Kosher Salt.

<b>Nutrition Facts</b>	
servings per container	
<b>Serving size</b>	<b>(100g)</b>
Amount per serving	
<b>Calories</b>	<b>140</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 5g	<b>6%</b>
Saturated Fat 2g	<b>10%</b>
Trans Fat 0g	
<b>Cholesterol</b> 55mg	<b>18%</b>
<b>Sodium</b> 105mg	<b>5%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 25g	
Vitamin D 0mcg	<b>0%</b>
Calcium 6mg	<b>0%</b>
Iron 1mg	<b>6%</b>
Potassium 296mg	<b>6%</b>

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

\* Pouch weight: approx. 4 lbs (including .375 oz demi)

CODE	GTIN	PACK SIZE	SHELF LIFE
610	90185359000833	6 pouches*/case	18 months from manufacture

**HEATING INSTRUCTIONS:**

Hold at a frozen state 0-15°F until time of use. Thaw under refrigeration for approximately 12-24 hours at or below 40°F. Place thawed tub in a pot of boiling water or steamer. Heat to an internal temperature of 165°F. or let product thaw under refrigeration for approximately 12-24 hours at or below 40°F with 14 days storage life.