



ITEM#: N/A | RC CULINARY MEALS | CASE UPC: 786468881701 | ITEM UPC: 786468881695

ROSENDALE'S – BBQ SMOKED PORK SHOULDER (FROZEN)



PRODUCT DESCRIPTION

Fully cooked and smoked unsauced; starts with pork shoulder, rubbed with our signature spice blend, and then smoked with Virginia Shag Hickory for 18 hours to create a deep rich natural smoke flavor—ready to menu as genuine bbq. Hand crafted, creating an authentic award-winning smoked pulled pork flavor that any operator can menu as a genuine pulled pork offering. Unsauced allows for complete freedom and flexibility to create signature dishes and specialty sauces to accompany. Easy to prepare.

Nutrition Facts

Serving size	3 Oz. (85g)
Amount per serving	
Calories	220
	% Daily Value*
Total Fat 14g	18%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 70mg	23%
Sodium 2220mg	97%
Total Carbohydrate 4g	1%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 19g	
Vitamin D 1mcg	6%
Calcium 38mg	2%
Iron 2mg	10%
Potassium 294mg	6%

*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.

Contains no known allergens

INGREDIENTS

Fully Cooked Ingredients:

Pork Shoulder, Spice Rub (Kosher Salt, Granulated Sugar, Chili Powder, Paprika, Black Pepper, Granulated Garlic, Onion Powder, and other Spices).

Reheating Instructions

SOUS-VIDE METHOD:

Remove package from refrigerator. Do not break seal. If frozen, defrost in refrigerator for 1 to 2 days.

Submerge sealed package in a pot of simmering (not boiling) water, for about 1 hour.

Reheat to preferred internal temperature (USDA recommends reheating internal temp of 165°)

OVEN METHOD:

Unwrap meat from sealed plastic and place the meat in a baking dish.

Slice several pads of butter onto the top of meat and cover dish with aluminum foil.

Place in pre-heated oven at 250°

Reheat to preferred internal temperature (USDA recommends reheating internal temp of 165°)

Reheating time varies between 1 and 2 hours.

Eat or Freeze within 14 days.

KEEP REFRIGERATED AT OR BELOW 41°F UNTIL READY TO REHEAT.



Yield is based on average standard yields and may vary from case to case.

CASE CONFIGURATION

Case Pack: 5/6 Varied Pac
Net Ave Weight: 30lbs
Gross Weight: Take Wt.
Case Cube:

PALLET INFORMATION

HI/TI:
Cases Per Pallet: 24

DIMENSIONS

Length: 20"
Width: 15"
Height: 6"