



00070247194558 - Smithfield Smoke'NFast Mini KC Wild Wings, 2/5 lb, Frozen

All Smithfield brands are driven by the love of meat, ours, yours and, of course, your customers. That's why our offerings are so vast; because we all need our pork and specialty prepared meats our way, no one offers more. Smithfield Culinary offers everything you need to build your menu, from innovative culinary insights and ideas that help create head turning menu ideas. Smithfield has set sustainability goals because we believe we can build a more sustainable business and contribute to a better future.



Brand: Smithfield

Nutrition Facts

40 servings per container
Serving size 2 pieces(edible portion) (84g)

Amount per serving
Calories 140

% Daily Value*

Total Fat 7g	9%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 3g	
Cholesterol 55mg	18%
Sodium 540mg	23%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 18g	36%
Vitamin D 0.4mcg 2%	Calcium 10mg 0%
Iron 0.8mg 4%	Potassium 330mg 8%

* The % Daily Value (DV) 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.

Ingredients

Pork, Water, Canola Oil, Sea Salt, Sugar, Natural Pork Flavor (Pork Stock, Natural Flavorings, Salt), Natural Flavorings.

Case Specifications

GTIN	00070247194558	Case Gross Weight	11.60 LB
UPC		Case Net Weight	10 LB
Pack Size	2/5 LB	Case L,W,H	11.75 IN, 9.75 IN, 7 IN
Shelf Life	365 Days	Cube	0.46 CF
Tie x High	16 x 6		

Preparation and Cooking

To thaw: Place package in refrigerator for 18-24 hours or in microwave oven. Be sure to separate wings prior to cooking. Char Grill: Grill thawed wings 9 to 13 minutes, turning frequently. Deep Fryer: Deep fry thawed wings 2 to 3 minutes at 350 Degrees F. Let stand 2 minutes before serving. Convection Oven: Bake thawed wings, uncovered, at 375 Degrees F. for 12 to 15 minutes. Holding: Hold at 135 Degrees F.

Serving Suggestions

Our KC wild wings are the perfect for any game day appetizer. Mix and match your sauces with Asian, BBQ, or buffalo.

Product Features and Benefits

Our expertly hand-trimmed meats that are seasoned and cooked in an authentic pit smoker over natural hardwoods for a rich and smoky flavor. They are hand-trimmed from the finest animals and smoked low-and-slow over real hardwood chips.

Packaging and Storage

Store and use per package instructions.

Allergens

Product Images



SAP Desc: PK,SHNK,FC,SFD,SNF,BI,2OZ,2/5#,FZ