

## Traditional Pulled Pork BBQ (Red Sauce) – 23452 USDA-COMMODITY



## **Nutrition Facts**

Serving Size 2.66 (75.4g)
Meets 2 oz meat/meat alternate requirement.

Amount per serving

Total Calories 229
Calories from fat 51

		% Daily Value*
Total Fat 5.8 g		8.8%
Saturated Fat 2.1 g		10.6%
Trans Fat 0 g		0%
Cholesterol 38 mg		13.0%
Sodium 436 mg		18.6%
Total Carbohydrates 4.1g		1.6%
Sugars 9.8g		
Protein 17.6 g		35.1%
Vitamin A 0.42%	Vitamin C 0.28%	
Calcium 0.14%	Iron 1	1.5%

\* 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.

Shipping Info:

Net Weight: 40.00 lbs.
Gross Weight: 42.50 lbs.
Pack: 8/5 lbs. bags
Servings/case 240/2.66 oz.
USDA Product 100193

Shelf Life: 12 months, frozen

Country of Origin: 100% U.S.A.

Product Item # 23452

Minimum Order 1 pallet/40 cases

Net weight 1600 lbs.



The Traditional BBQ is covered in a delicious, tangy red sauce using a specialty vinegar and spices to make a sauce which is added during the production process. With minimal ingredients, no fillers, our barbecue is high in protein, low in fat and will satisfy your students.

## **Ingredients**

Pork, Water, Ketchup (tomato concentrate, high fructose corn syrup, vinegar, spice, onion powder, natural flavors) Vinegar, Sugar, Salt, Lemon Juice, Spices, Guar Gum Sodium Benzoate

## **Cooking instructions:**

For best results, thaw pork in refrigerator prior to cooking

**Oven:** Empty contents into oven safe pan and heat at 325 degrees until barbecue is 165 degrees.

**Stove top:** Empty contents into skillet and warm op on medium heat until barbecue is 165 degrees.



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