

Traditional Pulled Pork BBQ (Red Sauce, Lower Sodium) – 23462 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

		% D	aily 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 247 mg			11.0%
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	11.5%	

* 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 # 23462

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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