



10070100070620 - John Morrell Snow Cap Lard 48 /1# Carton

The John Morrell® Snow Cap Lard is a great alternative to regular vegetable oil. This lard delivers authentic flavor and texture to a multitude of dishes. It can be used to fry vegetables and meats among other ingredients. Use for a variety of recipes at any time of day; cook with your favorites for breakfast, lunch, or dinner.

Brand: John Morrell



Nutrition Facts

35 servings per container

Serving size **1 tbs (13g)**

Amount per serving

Calories 120

% Daily Value*

Total Fat 13g **17%**

Saturated Fat 5g **25%**

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 6g

Cholesterol <5mg **2%**

Sodium 0mg **0%**

Total Carbohydrate 0g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 0g

Vitamin D 0mcg 0% • Calcium 0mg 0%

Iron 0mg 0% • Potassium 0mg 0%

* 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

Ingredients: Contains Lard, Hydrogenated Lard, Bht, And Bha (Preservatives).

Case Specifications

GTIN	10070100070620	Case Gross Weight	51.40 LB
Pack Size	48/1 LB	Case Net Weight	48 LB
Shelf Life	365 Days	Case L,W,H	15.75 IN, 11.06 IN, 11.50 IN
Tie x High [Total]	10 x 5 [50]	Cube	1.16 CF

Preparation and Cooking

No preparation required.

Serving Suggestions

Lard is an important ingredient in many dishes. Lard can be used for frying, baking, and cooking, and can be used as a substitute for other cooking oils.

Product Features and Benefits

One 25 lb tub of John Morrell® Snow Cap Lard Hydrogenated lard contains 0g of trans fat Snow cap lard delivers consistent flavor and texture Use John Morrell® lard to cook up your favorite family meals Keep refrigerated to maintain freshness Lard is perfect for cooking with meat and vegetable dinners

Packaging and Storage

Store and use per package instructions.

Allergens

Product Images



SAP Desc: LARD,JM,SNOWCP,48/1#,CTN