



00070800221295 - Smithfield Beef Tallow Frying Shortening, Cube, 50 lb

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

1744 servings per container
Serving size 1 tbsp (13g)

Amount per serving
Calories 120

% Daily Value*

Total Fat 13g	20%
Saturated Fat 8g	40%
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 4g	
Cholesterol 10mg	3%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%

Protein 0g

Vitamin D 2.6mcg 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: Deodorized Beef Tallow, With Bha, Propyl Gallate, Citric Acid Added To Help Protect Flavor. Dimethyl Polysiloxane Added To Retard Foaming.

Case Specifications

GTIN	00070800221295	Case Gross Weight	52.84 LB
Pack Size	1 / 50LB	Case Net Weight	50 LB
		Case L,W,H	12.38 IN, 11.56 IN, 13.25 IN
Tie x High [Total]	12 x 3 [36]	Cube	1.10 CF

Preparation and Cooking

No preparation required.

Serving Suggestions

Beef tallow is a versatile cooking fat that adds a deep, savory flavor to your favorite dishes. Ideal for frying, it creates irresistibly crispy and golden chicken wings, fish, and French fries with a rich, meaty essence. Use it to sauté vegetables, sear steaks to perfection, or enhance roasted potatoes with a mouthwatering umami taste. Its high smoke point makes beef tallow perfect for deep-frying and browning, while its natural beefy flavor elevates gravies, sauces, and even pie crusts with unparalleled richness.

Product Features and Benefits

Rendered from high-quality beef, our tallow delivers a rich, beefy flavor without artificial additives or preservatives. Its high smoke point makes it perfect for frying, sautéing, and roasting, ensuring a crisp, golden finish without burning. Naturally high in healthy saturated fats, beef tallow is an excellent alternative to vegetable oils, providing a clean and savory flavor that enhances meats, vegetables, and fried dishes alike. With zero trans fats per serving, it's a wholesome way to add depth and umami to every bite.

Packaging and Storage

Store and use per package instructions.

Product Images



SAP Desc: SHTG,SFD,FRYG,1/50#