



Good food. Responsibly.®

Sales Specification

Edible Tallow - Frying Shortening - Smithfield brand - 1/50 lb Cube

Case GTIN:	00070800221295
Material Status:	Z1 - Active Saleable
Primary Sales:	Smithfield - Industrial
Description:	Smithfield Frying Shortening 1/50#
Brand:	Smithfield
Ingredient Statement:	Ingredients: Deodorized Beef Tallow, with BHA, Propyl Gallate, Citric Acid Added to help protect flavor. Dimethyl Polysiloxane added to retard foaming.
Signature Description:	SMITHFIELD PACKAGED MEATS CORP, SMITHFIELD, VA 23430
Pkg. Handling Statement:	KEEP IN A COOL PLACE
Pkgs. Per Case:	1
Case Weight:	Standard Weight
Pkg. GTIN:	00070800221332
Cases Per Layer:	12
Layers Per Pallet:	3
Cases Per Pallet:	36
Case Code Date:	Julian Date
Date Format:	YDDD
Sec. Case Code Date:	Use By
Date Format:	YYYY-MM-DD
Case Handling Statement:	KEEP IN A COOL PLACE
Qualifiers:	BHA, Citric Acid, Propyl Gallate Added to protect flavor. Dimethyl Polysiloxane added

Nutrition Facts	
Serving Size 1 tbsp (13g)	
Servings Per Container 1744	
Amount Per Serving	
Calories 120	Calories From Fat 120
% Daily Value *	
Total Fat 13g	20%
Saturated Fat 8g	40%
<i>Trans</i> Fat 0g	
Cholesterol 10mg	3%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 0g	0%
Vitamin A 0% - Vitamin C 0%	
Calcium 0% - Iron 0%	
* Percent Daily Values are based on a 2,000 calorie diet.	

Crustacean: FREE_FROM Peanuts: FREE_FROM
 Eggs: FREE_FROM Soy: FREE_FROM
 Fish: FREE_FROM Tree Nuts: FREE_FROM
 Milk: FREE_FROM Wheat: FREE_FROM
 Sesame: FREE_FROM

to retard foaming.

Dimensions CHART

	Net Wt	Tare Wt	Gross Wt	Depth	Width	Height	Cube
Case(CS)	50.000	2.840	52.840	12.375	11.563	13.250	1.097
Each (EA)	50.000	2.840	51.420	12.375	11.563	13.250	1.097

Sensory Gold Standard Description:

- Color must be white when solid. Odor is sweet. Must be free from foreign odors and flavors.

Disclaimers:

- All product is produced in accordance with good manufacturing practices and conforms to all applicable federal, state and local regulations.
- If quality issues arise, make sure that all packaging and product are saved for review and retrieval of pertinent information (i.e., producing facility, lot, etc...)
- All quality issues should be reported to your company's corporate offices. Your company's corporate offices will report the issues (along with all pertinent information) to Smithfield's Food Safety/Quality Assurance contact person. Smithfield's Food Safety/Quality Assurance contact person will notify Product Management.
- The nutrient analyses represent typical production lots, these are not guaranteed as minimum or maximum levels.
- Child Nutrition, Meat/Meat Equivalency, or Product Formulation Statement information may be available upon request.

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