Pork Carnitas

Slow cooked pork with spices and orange puree.





Nutrition F	uois
servings per container Serving size	(85g)
Amount per serving Calories	120
% [Daily Value
Total Fat 4.5g	6%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 160mg	7%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 15g	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 1.3mg	8%
Potassium 280mg	6%



INGREDIENTS: PORK, SEASONING BLEND (MODIFIED CORN STARCH. SPICES. GRANULATED GARLIC, SALT, GRANULATED ONION), ORANGE PUREE (CONCENTRATED ORANGE JUICE, WATER, CONCENTRATED TANGERINE JUICE. ORANGE PULP CELLS. WHOLE GROUND ORANGES AND ORANGE OIL).

CONTAINS: NONE OF THE 8 MAJOR ALLERGENS.

Four, 5 lb. Pouches Per Case											
Product Code: 0455191			Case Dimensions: 14.063" x 10.375 x 6.25"					Case Layer: 10	Total Cases: 60		

Handling:

Cold Storage: Store at 33 - 38º F

Notes: .

VEGAN

LOW FAT

Heating Instructions:

Set temp. in a water bath or combi oven to 165°F, for a target product temp. of 160°F, approx. 20-25 min. If it is desired to hold the product, set temp. at 150°F in a moist atmosphere.

*To maintain product integrity and consistency, it is not recommended dropping pouch directly into boiling water.

Trends:

During the Recession, Mexican cuisine regained its voice through the street food trend. Street food allowed Mexican to come forward in its authentic form without interference and interpretation from industry.

Sources: 5 Food Trends That Will Survive Into 2019, Culinary Tides, Inc. - June '18

Recipe:

Layer the spicy pork carnitas with white rice, refried beans, roasted corn and pico de gallo for an easy, flavorful rice bowl.



PRESERVATIVE FREE

VEGETARIAN DF DAIRY FREE GF GLUTEN FREE K KOSHER

NO ADDED PRESERVATIVES HF GOOD SOURCE OF FIBER