



**Fully Cooked St. Louis Style Pork Ribs
Sous Vide**

Sous Vide
Fall off the bone tender

FMI Code	2876
Brand	FMI
Cook Level	Fully Cooked
Type	Pork
Case Pack	6/12 Racks
Storage	Frozen
Pallet Configuration	6 T x 8 H – 48 Cases Per Pallet
Net Case Weight	30 Pounds
Gross Case Weight	32 Pounds
Case Dimensions	20"L x 13.375" W x 6.563" H
Case Cube	1.02 Cu Ft
Case/Unit UPC (GTIN)	
Unit Dimensions	N/A
Unit Net Weight	12 Racks



Preparation Instructions

Heat from thawed. Thaw product in refrigerator for 48 hours or 7-9 hours in cold water.

Conventional oven: Place ribs on a sheet pan. Bake at 350°F for 25-40 minutes or until color turns golden brown. Remove and let rest for 3 minutes and serve. (Optional: Baste ribs with vegetable oil.) Place ribs in oven and heat for 30-40 minutes. Remove, let stand for 2 minutes and serve.

Ingredients

Pork, water, contains less than 2% of the following: salt, sugar, sodium phosphates, natural flavors, spices, rice starch, carrageenan, ascorbic acid, caramel color.

Nutrition Facts	
Serving size	3 oz (85g)
Amount Per Serving	
Calories	220
	<small>% Daily Value*</small>
Total Fat 18g	23%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 270mg	12%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 12g	24%
Vitamin D 1.7mcg	8%
Calcium 20mg	2%
Iron 0.7mg	4%
Potassium 180mg	4%

*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.

Allergens: No Known