



RIBEEZ[®]

A Tasty Wing-Style Pork Appetizer

2430 - Ribeez

Nutrition Facts

Serving Size - 5 oz (142g)	
Servings Per Container - Varied	
Amount Per Serving	
Calories 180	Calories from Fat 60
% Daily Value*	
Total Fat 7g	11%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 80mg	27%
Sodium 90mg	4%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 27g	
Vitamin A 0%	Vitamin C 2%
Calcium 0%	Iron 16%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.



PROD.	DESCRIPTION	PACK SIZE	CASE WT
2430	Ribeez - 1/2 pork shank, FRZ	3-12 pc/cs	12 lbs. avg.
7389	Seasoned Ribeez - 1/2 pork shank, FRZ	3-12 pc/cs	12 lbs. avg.

For Seasoned Ribeez Nutrition Facts, go to www.theporkexperts.com

Ribeez Cooking Instructions

Deep Fryer

1. Defrost Ribeez in refrigerator.
2. In a preheated 350F fryer cook Ribeez for 2-3 minutes until golden brown and crispy. Remove from fryer and drain.
3. Serve accordingly.

Convection Oven

1. Defrost Ribeez in refrigerator.
2. Preheat convection oven to 370F.
3. Arrange Ribeez on lined sheet tray.
4. Bake for 18-22 minutes until fully browned.
5. Serve accordingly.
6. Can be held in a holding oven (ie. Alto-Sham) for up to 2 hours or longer.

Grill

1. Defrost Ribeez in refrigerator.
2. Heat grill on medium.
3. Place on grill and cook to desired brownness.
4. Serve accordingly.