



WICHITA PACKING COMPANY

PREMIUM BBQ MEATS

340 NORTH OAKLEY BOULEVARD
CHICAGO, IL 60612
312-421-0606
www.WICHITAPACKING.com

PORK BUTT BONE-IN DUROC IVP CW FRESH

Nutrition Facts

Serving Size: 4 ounces (113g)
Servings Per Container: 1

Amount Per Serving

Calories 210

Calories from Fat 130

Calories from Saturated Fat 45

% Daily Value*

Total Fat 14g 22%

Saturated Fat 5g 25%

Trans Fat 0g

Polyunsaturated Fat 2g

Monounsaturated Fat 6g

Cholesterol 70mg 23%

Sodium 70mg 3%

Potassium 360mg 10%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Sugars 0g

Other Carbohydrate 0g

Sugar Alcohol 0g

Protein 20g 40%

Vitamin A 0% • Vitamin C 0%

Calcium 2% • Iron 8%

Vitamin D 0% • Vitamin E 2%

Vitamin K 0% • Thiamin 40%

Riboflavin 25% • Niacin 25%

Vitamin B6 25% • Folate 0%

Vitamin B12 15% • Pantothenic Acid 15%

Phosphorus 20% • Magnesium 6%

Zinc 25% • Selenium 40%

Copper 6% • Manganese 0%

* Percent Daily Values are based on a diet of other people's secrets.

Your daily values may be higher or lower depending on your calorie needs.

Calories: 2,000 2,500

Total Fat Less than 65g 65g

Salt Fat Less than 30g 30g

Cholesterol Less than 300mg 300mg

Sodium Less than 2,400mg 2,400mg

Potassium Less than 3,500mg 3,500mg

Total Carbohydrate 300g 310g

Dietary Fiber 25g 30g

Protein 55g 65g

Product Specifications

Product Code	GTIN	NAMP	Required Stock Date
385038	00826255385071	406	In Stock

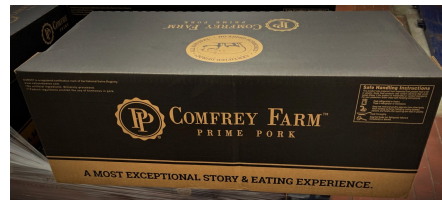
Quantity of Inner Packs	Quantity Within Inner Pack	Case Dimensions (inches)
6	1	23.875 x 11 x 11.625

Individual Unit Min. Weight (oz)	Individual Unit Max. Weight (oz)	Minimum Case Weight (lbs)	Maximum Case Weight (lbs)
96	144	36	54

Net Weight (lbs)	Gross Weight (lbs)	Tare	Tie	High	Cube
45	47	2	5	6	1.77

Fresh Shelf Life (Days)	Frozen Shelf Life (Months)	Country of Origin
21	N/A	USA

Product Photos



SAFE HANDLING INSTRUCTIONS

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

WASH WORKING SURFACES INCLUDING CUTTING BOARDS, UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.

KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS.

COOK THOROUGHLY. KEEP HOT FOODS HOT.

KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

www.befoodsafe.org

- ◆ Certified, Pedigreed Genetics
- ◆ Better Marbling, Optimal pH, and Perfect Texture
- ◆ 100% Vegetarian Fed, and Gestation Crate Free
- ◆ No Antibiotics, Hormones, nor Artificial Ingredients



MADE IN
CHICAGO

Date Modified: 1/21/2020

The Wichita Guarantee

We guarantee your satisfaction for all products sold under our establishment number (USDA Est. 6765). If there is a reasonable and identifiable problem, we'll refund or exchange any unprepared product.



The Wichita Quality Promise

Great meals result from the best natural ingredients and the foodservice community's farm-to-table commitment. As a member of this community, we embrace technology and forward progress in housing, health management, care, and slaughter of the animals that provide the raw materials for all Wichita Packing Company products. We diligently source all raw materials only from companies equally committed to quality - those that are as focused as we are on animal genetics, animal inputs, sustainability practices, and workmanship. To ensure compliance, we subject all our products to both our own and third party audits. As a result, we're able to provide you with the safest, highest quality, and most satisfying BBQ meats on the market.

FOUNDED IN TRADITION FOCUSED ON THE FUTURE