

PORK SKINS

FRIED
PORK SKINS
SEASONED WITH
ROASTED GARLIC
AND HERBS



PERFECT FOR APPETIZERS, SIDES, GARNISHES AND COATINGS

Smithfield
Foodservice

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SATISFYING CRUNCH. REWARDING PROFITS.

Bye bye, fries. Move over, onion rings...
Smithfield® Pork Skins provide exciting flavor
and texture that add signature interest to your menu.

- Crunchy, munchy appeal as an appetizer or bar snack
- Unique ingredient that adds texture to sides, salads, sandwiches and entrées
- Can also be featured as chicharrones or pork rinds

HIGH MARGINS: TASTY PROFIT POTENTIAL

Menu Idea	Basket of Seasoned Pork Skins	Pork Skin Nachos Topped with Melted Cheese and Jalapeños
Food Cost/Serving ¹	\$0.43 for a 2 oz. serving	\$0.74 for a 3.5 oz. serving
Suggested Menu Price	\$2.99	\$6.00
Gross Profit	\$2.56 or approximately 85%	\$5.26 or approximately 87%



STAY ON TREND!

Pork Skins are being menued across multiple segments with a growing variety of flavors:²

- **Classic flavors:** *Hot 'n Spicy, Barbecue*
- **Category favorites:** *Southwestern, Smoky*
- **Emerging trends:** *Red Pepper, Chili & Lime, Nacho, Salt & Vinegar*

PRODUCT CODE	DESCRIPTION	CASE WEIGHT (LB)	CASE DIMENSIONS (IN)	TOTAL SHELF LIFE (DAYS)	STATE
70800080540	Pork Skins, Unpopped, with Bags	25	5.5 x 14.625 x 13.813	365	Fresh
70800080550	Pork Skins, Unpopped	15	4.375 x 16 x 12.25	365	Fresh
70800080570	1/2" Pork Cracklins	40	9 x 23 x 15	365	Fresh
708000805600	Smoked Pork Cracklins	55	9 x 23 x 15	365	Fresh
708000805900	Small Rendered Pork Skins	25	13.813 x 5.5 x 14.625	365	Fresh

FAST & EASY TO COOK!



Heat preferred frying oil to 400°F.

NOTE: If fryer cannot reach 400°F set to highest temperature.



Place uncooked pork skin pellets in fryer basket.

NOTE: The amount of pellets that can be cooked at one time will depend on the volume of oil and the BTU of your cooker. The recommended ratio is 1-2 ounces of pellets to every gallon of cooking oil.



Submerge pellets for one minute in frying oil. Use a utensil to keep them submerged (a second fryer basket is recommended).



Remove popped pork skins from the fryer.



Season skins while hot. Serve as desired.

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Today's Smithfield® Foodservice. The right pork solutions, right now.

877-355-7675 (87-SELL-PORK)

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¹At estimated case cost of \$85.00/case of pellets
²IRI, 2012

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