



# PIG WINGS®

## 119063 - DRUMMIES



**WHAT ARE PIG WINGS?** Pig Wings® are a delicious and innovative culinary creation made from pork shank. The shanks are marinated, slow-cooked until tender and juicy, resulting in a flavorful and satisfying eating experience that rivals traditional chicken wings. Pig Wings® can be paired with a variety of sauces to suit different tastes. The uniqueness and novelty of Pig Wings® have made them a popular choice for those looking to try something different. Their versatility in flavoring and cooking methods also makes them a favorite among chefs and home cooks alike.

**INGREDIENTS** PORK, WATER, CANOLA OIL, SEA SALT, SUGAR, NATURAL PORK FLAVOR (Pork Stock, Natural Flavorings, Salt), NATURAL FLAVORINGS.

NUTRITION PANEL	
<b>Nutrition Facts</b>	
About 20 Serving Per Container Serving Size 1 Piece (84g) (Edible Portion)	
Amount per serving	<b>140</b>
<b>Calories</b>	% Daily Value*
Total Fat 7g	9%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsat. Fat 1.5g	
Monosat. Fat 3g	
Cholesterol 55mg	18%
Sodium 540mg	23%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 1g Added Sugars	2%
<b>Protein 18g</b>	<b>36%</b>
Vitamin D 0.4 mcg	2%
Calcium 10mg	0%
Iron 0.8mg	4%
Potassium 330mg	8%
*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.	

Brand	Manufacturer	Product Category
Pig Wings	Pioneer Meats	Protein

MFG #	UPC	GTIN	Pack Description
119063	8-52942-00705-6	008-64980-00002-9	2/5lb Bags (Avg Piece Wt 4oz) - IQF

Gross Case Wt	Net Case Wt	Country of Origin	Shelf Life	Storage Temp
10.68lb	10.00lb	USA	12 Months	Frozen (Zero or below)

Shipping Information					
Length	Width	Height	Ti x Hi	Cube	Code Description
11.8125	9.8125	7.00	16 x 6 (96 Cases)	.47 In	Julian

Pallet Shipping Information					
Length	Width	Height	Ti x Hi	Cube	Code Description
47	39	47	16 x 6 (96 Cases)	49.85	Julian

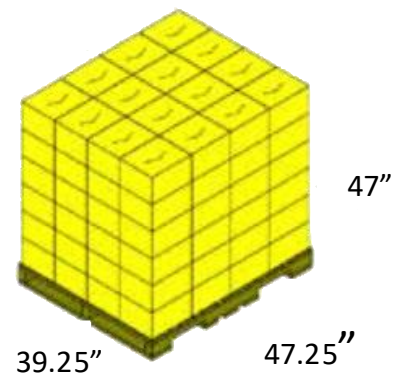
### PRODUCT PIC & SHIPPING LABEL



### PRODUCT LABEL & SHIPPING CONTAINER



### PALLET PATTERN





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




### HEATING INSTRUCTIONS

Thaw Instructions: For best cooking results, thaw Pig Wings in refrigerator for 24 hours or thaw in microwave on defrost cycle until reaching a maximum internal temperature of 38 degrees Fahrenheit.

Oven Type	Preheat Cook Temp	Cook Time	Note
 Conventional or Convection	400°F	12-16 Min	Preheat oven to 400°F. Apply dry rub or seasoning and arrange in a single layer on a baking sheet and bake for 6-8 minutes. Turn and continue baking for an additional 6-8 minutes until golden brown or desired color is reached.
 Grill	360°F	9-13 Min	Preheat grill to MEDIUM-HIGH heat. Apply dry rub or seasoning and grill for 9-13 minutes, turning frequently.
 Air Fryer	400-450°F	15-20	Preheat air fryer to 400°F. Spritz wings with cooking spray or oil and apply desired seasoning. Place wings in air fryer for 6 to 8 minutes. Open air fryer, flip wings with tongs or fork and continue heating for an additional 6 to 8 minutes. Toss in your favorite sauce and serve.
 Deep Fryer	360°F	3-5 Min	<b>Preheat oil to 360°F.</b> Place wings in the fryer basket and fry for approximately 3-4 minutes until golden brown or desired color is achieved. Once cooked, immediately apply dry rub or seasoning, and toss in sauce if desired. Allow to stand for 1-2 minutes before serving.
 Smoker	220°F-230°F	45-60 min	Preheat smoker to approximately 220°F to 230°F. Apply cooking oil to surface of the wings and season with your favorite rub. Place seasoned wings in smoker and heat for approximately 45 minutes to 1 hour, turning as needed to adhere smoke and meet minimum internal temperature.
 Microwave			Not Recommended. Only use for thawing if needed.

APPLIANCE VARY. COOKING TIMES APPROXIMATE. HEAT PIG WINGS TO A MINIMUM INTERNAL TEMPERATURE OF 145°F

PIG WINGS ARE:		CONTAINS NO ALLERGENS
<ul style="list-style-type: none"> <li>Fully Cooked</li> <li>Gluten Free</li> <li>All Natural</li> <li>No Fillers</li> </ul>	<ul style="list-style-type: none"> <li>Versatile</li> <li>Easy to Prepare</li> <li>Moist &amp; Tender</li> </ul>	<p> <b>ALLERGENS:</b></p> <ul style="list-style-type: none"> <li> crustaceans</li> <li> peanuts</li> <li> sesame</li> <li> fish</li> <li> tree nuts</li> <li> wheat</li> <li> eggs</li> <li> milk</li> <li> soy</li> </ul>

