



PIG WINGS®

119065 – MINIS



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

Nutrition Facts
 About 40 servings per container
Serving Size 2 pieces (84g)
(Edible Portion)

Amount per serving
Calories 140

% 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%
Protein	18g	36%

Vitamin D 0.4mcg 2% • Calcium 10mg 0%
 Potassium 330mg 8% • Iron 0.8mg 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.

Brand	Manufacturer	Product Category
Pig Wings	Pioneer Meats	Protein

MFG #	UPC	GTIN	Pack Description
119065	8-52942-00702-5	008-64980-00001-2	2/5lb Bags (Avg Piece Wt 2oz) - 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)

Case Shipping Information

Length	Width	Height	Cube	Code Description
11.8125	9.8125	7.00	.47	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	Preheat oil to 360°F. 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"> Fully Cooked Gluten Free All Natural No Fillers 	<ul style="list-style-type: none"> Versatile Easy to Prepare Moist & Tender 	<p>⚠ ALLERGENS:</p> <ul style="list-style-type: none">  crustaceans  fish  eggs  peanuts  tree nuts  milk  sesame  wheat  soy

