



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 a mong chefs and home cooks alike.

INGREDIENTS

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

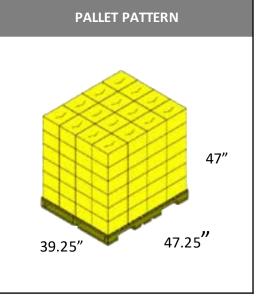
## **NUTRITION PANEL**

Nutrition Fa	acts
	ntainer es (84g) 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 1 g Added Sugars	2%
Protein 18g	36%
16	10 00/
Vitamin D 0.4mcg 2% • Calcium	
Potassium 330mg 8% • Iron 0.8r	

Brand			Manufacturer			ı	Product Category	
P	Pig Wings			Pioneer Meats			Protein	
MFG# UPC		GTIN		Pack Description				
119065 8-52942-00702-5		00	008-64980-00001-2 2/5lb Ba		Bags (	gs (Avg Piece Wt 2oz) - IQF		
Gross Ca Wt	ise l	Net Case Wt	C	Country of Origin	Sh	Shelf Life		Storage Temp
10.68lb		10.00lb		USA	12	12 Months		Frozen (Zero or below)
Case Shipping Information								
Length	7	Width		Height	Cul	ube Code Description		ode Description
11.8125		9.8125		7.00	.4	.47 Julian		Julian
Pallet Shipping Information								
Length	Widt	:h Hei	ght	Ti x H	i _	C	ube	Code Description
47	39	4	7	16 x 6 (96 C	(ases) 49.8		9.85	Julian

## PRODUCT PIC & SHIPPING LABEL









## **HEATING INSTRUCTIONS**

Thaw Instructions: For best cooking results, thaw Pig Wings in refrigerator for 24 hours or thaw in microwave on defrost cyde 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.
- <del>-</del>	Deep Fr <b>y</b> er	360°F	3-5 Min	<b>Preheat oil to 360°</b> 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

	CONTAINS NO ALLERGENS	
<ul><li>Fully Cooked</li><li>Gluten Free</li><li>All Natural</li><li>No Fillers</li></ul>	<ul><li>Versatile</li><li>Easy to Prepare</li><li>Moist &amp; Tender</li></ul>	ALLERGENS:  © fish  eggs peanuts  tree nuts  milk sessame  wheat  soy

