



PIG WINGS®

119070 – SEASONED 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, CONTAINING A SOLUTION OF UP TO 5% OF: WATER, SEA SALT, SUGAR, NATURAL SMOKE FLAVOR, NATURAL FLAVORING. RUBBED WITH: TOMATO POWDER, BROWN SUGAR, MODIFIED FOOD STARCH, SUGAR, SALT, SODIUM DIACETATE, DEHYDRATED ONION AND GARLIC, SPICES, CANE MOLASSES, NATURAL FLAVOR INCLUDING SMOKE, CITRIC ACID, XANTHAN GUM, EXTRACTIVE OF PAPRIKA.
--------------------	---

NUTRITION PANEL	
Nutrition Facts	
5 servings per container	
Serving size 2 pieces (85g)	
Amount per serving	
Calories	160
	% Daily Value*
Total Fat 7g	9%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 390mg	17%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 1g Added Sugars	2%
Protein 19g	38%
Vitamin D 0mcg	0%
Calcium 16mg	2%
Iron 1mg	6%
Potassium 341mg	8%

*The % Daily Value 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

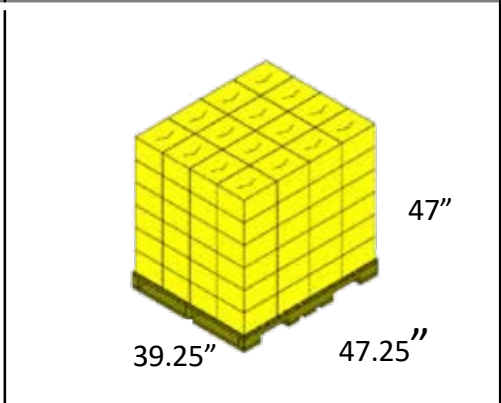
MFG #	UPC	GTIN	Pack Description
119070	8-52942-00748-3	008-52942-00750-6	8/1.75lb Bags (Avg Piece Wt 2oz)

Gross Case Wt	Net Case Wt	Country of Origin	Shelf Life	Storage Temp
14.68lb	14.00lb	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
------------------------------	------------------------------------	----------------













119070 – SEASONED MINIS

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
 CONVEYOR OVEN	450°F -475°F	12 Min	<p>Preheat Oven: Set the conveyor oven between 450°F & 475°F and allow to preheat.</p> <p>Positioning: Place the wings in a single layer on a foil-lined baking screen or pizza pan to allow even airflow around each piece.</p> <p>Initial Pass: Place wings in a single layer and run through the oven once, which will take about 6 minutes.</p> <p>Flip and Second Pass: After the first pass, flip the wings and run them through the oven a second time for an additional 6 minutes, totaling 12 minutes. This method ensures the wings are evenly cooked and crispy.</p>
 DECK OVEN	450°F -475°F	12 Min	<p>Preheat Oven: Set the deck oven between 450°F & 475°F and allow to preheat. Place the wings in a single layer on a foil-lined baking screen or pizza pan to allow even airflow around each piece. Place wings in a single layer and place in oven for about 6 minutes. Open oven, flip wings and continue cooking for an additional 6 minutes, totaling 12 minutes.</p>
 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.
 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.
 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:

- Fully Cooked
- Gluten Free
- All Natural
- No Fillers
- Versatile
- Easy to Prepare
- Moist & Tender

CONTAINS NO ALLERGENS

