



PIG WINGS®

119070 – SEASONED MINIS



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|----------------------------|---|
| 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. |
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| 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. |
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| 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 |
|------------------------------|------------------------------------|----------------|
| | | |












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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 |
|--|-------------------|-----------|---|
|  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. |
|  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

