



Philippine style Marinted & Boiled PORK BELLY for Lechon Kawali

GoodSource Item #3716
 Pack size24 x 16 oz
 Net weight/case24 lbs
 Shelf life12 mos from production date
 Kosher.....No
 Allergens.....None

What is it?

Pork belly slab (pre-marinated for flavor and pre-boiled for tenderness) ready for deep fry or air fry.

How is it served?

As a main dish, slice upon serving, or chop into large chunks.

How to prepare it?

Thaw before frying.

Deep Fry: Pre-heat oil to 375°F. Deep fry for 10-15 minutes or until crispy and golden brown.

Air Fry: Pre-heat air fryer to 400°F. Air fry for 30 minutes or until crispy and golden brown. Rest for 10 minutes before serving. Must reach 165°F internal temperature.

How should it look?

Top skin should be golden brown and crunchy.

Ingredients:

Pork Belly boiled in a mixture of water, vinegar (water, cane vinegar, maltodextrine, cloudifier, citric acid (acidulant)), salt, carrot, celery, onion and black pepper.

Nutrition Facts	
4 servings per package	
Serving size	4 oz (114g)
Amount per serving	
Calories	288
% Daily Value*	
Total Fat 30g	38%
Saturated Fat 10g	53%
Trans Fat 0g	
Cholesterol 39mg	13%
Sodium 516mg	22%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 6g Added Sugars	12%
Protein 5g	
Vitamin D 0mcg	0%
Iron 0mg	2%
Calcium 3mg	0%
Potassium 9mg	0%

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.

