



Philippine style Marinated and Boiled PORK HOCKS for Crispy Pata

GoodSource Item #3711
 Pack size8 x 2.5 lbs
 Net weight/case20 lbs
 Shelf life12 mos from production date
 Kosher.....No
 Allergens.....None

What is it?

Pork Hocks (pork knuckle) that are marinated for flavor and boiled for tenderness, ready for frying.

How is it served?

As a main course, and often the centerpiece of a party or festive occasion.

How to prepare it?

Deep fry or air fry until skin is golden crispy on the outside, and fork tender on the inside. Must reach 165°F internal temperature.

How should it look?

Golden brown and crunchy.

Ingredients: Pork Hocks boiled in a mixture of Water, Vinegar (water, cane vinegar, maltodextrine, cloudifier, citric Acid (acidulant)), Salt, Carrot, Celery, Onion, Black Pepper.



Nutrition Facts	
4 servings per package	
Serving size	(1.13 kg)
Amount per serving	
Calories	160
% Daily Value*	
Total Fat 7g	9%
Saturated Fat 2g	12%
Trans Fat 0g	
Cholesterol 70mg	23%
Sodium 1428mg	62%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	1%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 22g	
Vitamin D 0mcg	0%
Iron 1mg	5%
Calcium 15mg	1%
Potassium 295mg	6%

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.

