

4R FOOD SERVICE PRODUCTS

PRODUCT	PACK	SIZE	GROSS WEIGHT	NET WEIGHT
Smoked Brisket, Whole	4 Smoked Briskets	7-9 lb each	34 lb	32 lb
Smoked Brisket, Sliced	2 Smoked Briskets	7-9 lb each	17 lb	16 lb
Smoked St. Louis Pork Ribs	12 Slabs Smoked Pork Ribs St. Louis Style	2.75 lb each	32 lb	30 lb
Smoked Boneless Pork Shoulder (for sliced)	5 Smoked Boneless Pork Shoulder	4-5 lb each	27 lb	25 lb
Smoked Pork Shoulder Butt, Bone-In (for pulled)	5 Smoked Pork Shoulder Butt	6 lb each	32 lb	30 lb
Smoked Pulled Pork	3 Smoked Pulled Pork	5 lb Each	16 lb	15 lb
Smoked Pulled Chicken	3 Smoked Chicken, Pulled	5 lb Each	16 lb	15 lb
Smoked Turkey, Whole	1 Smoked Turkey	12-14 lb	12-14 lb	12-14 lb
Smoked Turkey Breast, Boneless	2 Smoked Turkey Breast	8 lb	17 lb	16 lb
Smoked Sausage Rings	4-24oz Rings, 5 Packages	24 oz Rings	31.5 lb	30 lb
Smoked Pork & Beef Sausage	3 Each 8 lb Bags (5 Links to 1 lb)	8 lb Bag	25 lb	24 lb
4 Rivers Barbecue Sauce, Signature	4 Gallon Tub	4 Gallon Tub	41 lb	40 lb
4 Rivers Barbecue Sauce, Mustard	4 Gallon Tub	4 Gallon Tub	41 lb	40 lb
4 Rivers Barbecue Sauce, Hot	4 Gallon Tub	4 Gallon Tub	41 lb	40 lb

PROTEINS: CASE WEIGHT, INDIVIDUALLY VACCUUM PACKED.

REHEAT INSTRUCTIONS

BRISKET, PORK & TURKEY: For best results, keep product in bag during entire reheat process. Completely thaw under refrigeration for minimum 24 hours. Preheat oven to 250°. Heat approximately 1 hour or until reaching an internal temperature of 155°.

RIBS: For best results, keep product in bag during entire reheat process (unless grilling). Completely thaw under refrigeration for a minimum of 12 hours. Preheat oven to 250°. Heat ribs approximately 30 minutes or until reaching an internal temperature of 155°. Ribs may also be grilled on very low heat, by starting bone side down, then finishing with top of rib on direct heat.

SAUSAGE: Completely thaw under refrigeration for a minimum of 24 hours. Preheat oven to 250°. Remove sausage from packaging. Heat approximately 30 minutes or until reaching an internal temperature of 155°.

4RSMOKEHOUSE.COM/FOODS

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SIGNATURE
PRODUCTS

