



Farmland® Brisket-Off Spare Ribs

Convenience and flavor
will make you stick to these ribs.



*Picture depicts fully cooked application; however, product ships frozen, ready to cook.

Menuing Ideas

There are many different flavors and techniques for making your restaurant's own signature ribs: Use a DRY RUB on the ribs before cooking – made with premixed seasonings such as taco, Cajun, BBQ, Chinese 5 Spice or make your own blend with flavors like lemon, dill, mustard or pepper. MARINATE ribs before cooking to add a distinctive flavor. Soak ribs up to 24 hours in refrigerator. Make sure to discard marinade. SAUCES can go in any flavor direction. Make your own or use one that is pre-made, or just add a couple of ingredients to a pre-made sauce to make it your own. Don't sauce ribs until near the end of cooking time so that sugars in the sauce don't burn. SMOKED ribs can also give a unique flavor by using mesquite, apple wood or other fruitwood in the smoker.



Farmland® Brisket-Off Spare Ribs

Think of our new spareribs as a slab of spare time.

We removed the brisket bone from our new brisket-off spareribs so that you can control portions and costs, while saving time and labor. But don't worry; we left every ounce of flavor attached. We know what you expect from Farmland.

Features

- Hard brisket bone is removed
- Lightweight – 4.5 lbs. and down per slab
- Individually poly-sleeved

Benefits

- Eliminates operator labor and waste
- Portion control for cost control
- Reduces freezer burn and allows for individual slab usage

Product Specifications

DESCRIPTION	ITEM CODE	CASE WT	CASE DIMENSION (L x W x H)	CASE CUBE	CASE TARE	PALLET PATTERN	CASE GTIN
RIB, LT, BRSKT-OFF, RC, IB, 9-1 PC, Z	70247 202417	36 lb.	19.000 x 13.250 x 7.500	1.093	1.40	7 x 7	90070247202416

Cooking Instructions

Thaw ribs in refrigerator or microwave before heating. **DO NOT THAW AT ROOM TEMPERATURE.**

Slow-Roasting Oven: Heat oven to 250°F. Arrange thawed ribs in single layer in shallow pan. Slow roast for 2 1/2 to 3 1/2 hours or until internal temperature reaches 160°F.

Convection Oven: Heat oven to 275°F. Arrange thawed ribs in single layer in shallow pan. Bake for 40 to 60 minutes or until internal temperature reaches 160°F.

The American farm families of Farmland are proud to bring you their best. We believe you'll taste the farm-to-table difference in everything we make.