



SEABOARD FARMS

200244 - Pork Belly Sous Vide Cooked Vp

Fully-cooked sous vide pork belly. Easy to reheat and saves valuable back of house time. Pork belly brings bold flavor to cuisine styles varying from Asian-inspired sliced pork belly to the increasingly popular BBQ pork belly burnt ends.



Nutrition Facts

Servings per Container		4ozs
Serving size		4ozs
Amount per serving		
Calories		580
		<small>% Daily Value*</small>
Total Fat 59g		91%
Saturated Fat 22g		110%
Trans Fat 0g		
Cholesterol 80mg		27%
Sodium 35mg		2%
Total Carbohydrate 0g		0%
Dietary Fiber 0g		0%
Total Sugars 0g		
Includes Added Sugar		%
Protein 10g		
Vitamin D 0mcg		0%
Calcium 0mg		0%
Iron 0mg		0%
Potassium		%

* Benefits

Fully cooked.
Heat and serve.

Ingredients

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- soy
- tree nuts
- wheat

* 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.

Handling Suggestions

Keep refrigerated or frozen. Thaw in refrigerator or microwave. Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry. Cook thoroughly. Keep hot foods hot. Refrigerate leftovers immediately or discard.

Serving Suggestions

Cut into belly burnt ends. Slice and serve on a pretzel roll for a delicious sandwich option.

Prep & Cooking Suggestions

Fully cooked. Heat and serve. Pan sear or grill over medium-high heat 1-2 minutes/side.

📄 Product Specifications

Brand	Manufacturer	Product Category
SEABOARD FARMS	SEABOARD FOODS	Pork

MFG #	SPC #	GTIN	Pack	Pack Desc.
99425	200244	90886476994257	3	3/3.33#

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.9lb	10lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.31in	10.19in	4.38in	0.42ft3	10x6	180DAYS	0°F / 32°F



SEABOARD FARMS

200244 - Pork Belly Sous Vide Cooked Vp

Fully-cooked sous vide pork belly. Easy to reheat and saves valuable back of house time. Pork belly brings bold flavor to cuisine styles varying from Asian-inspired sliced pork belly to the increasingly popular BBQ pork belly burnt ends.



Nutrition Analysis

Calories	580	Total Fat	59g	Sodium	35mg
Protein	10	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	22g	Iron	0mg
Sugars	0g	Added Sugars		Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	80mg		
Vitamin A(U)	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

