

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.



* Benefits

Fully cooked. Heat and serve.

Ingredients	A Allergens	
Pork belly, water, brown sugar, kosher salt, garlic, ginger	Free From: crustaceans eggs fish milk peanuts soy tree nuts wheat	

Nutrition Facts

Servings per Container 204 4ozs (112g) Serving size

Amount per serving alorios

Calories	580
% Da	ily Value*
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 0g Added Sugar	0%
Protein 10g	_
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	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.

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		
SEABOARD FARMS	Seaboard Foods LLC		

MFG #	SPC#	GTIN	Pack	Pack Desc.
99425	200244	90886476994257	3	3 / 1 / 3.0 LBR

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
9.9lb	9lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16.32in	10.19in	4.38in	0.42ft3	10x12	365DAYS	-20°F / 0°F





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Nutrition Analysis - By Serving

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	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat	0g	Zinc	0
Lactose		Monounsaturated Fat	0g	Phosphorus	
Sucrose		Cholesterol	80mg		
Vitamin A(IU)•	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images









