

SEABOARD

213411 - Pork Loin Bone In Cc Marinated

Prairie Fresh Signature loins are a perfect fit for an at home chef that is looking to be creative in the kitchen. Our loins are ready to be roasted, simmered and sauted with whatever seasonings you desire.



	Nutrition Facts			
		Servings per Container 107 Serving size 4oz (112g)		
	Amount per serving Calories	160		
	% Daily Value*			
		Total Fat 9g	14%	
		Saturated Fat 3g	15%	
		Trans Fat 0g		
		Cholesterol 65mg	22%	
★ Benefits		Sodium 270mg	12%	
		Total Carbohydrate Og	0%	
Product of the USA. Tender and delicious every time.		Dietary Fiber 0g	0%	
Tender and denerous every ame.		Total Sugars 0g		
		Includes Added Sugar	%	
Ingredients	Allergens	Protein 20g		
		Vitamin D 0mcg	0%	
Basted NTE 16% Added Solution* of Water, Potassium Chloride, Vinegar, Natural Flavor	Free From: Image: Specific constraints Image: Specific constraints <	Calcium 0mg	0%	
		Iron 0mg	0%	
		Potassium	%	
	↔ sesame 🐚 soy (௰) 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

Slice and serve with side dishes like a fresh green salad or roasted vegetables, like Brussel sprouts and mushrooms or squash and peppers.

Prep & Cooking Suggestions

If frozen, thaw completely. Remove from package. Place on a roasting pan. Roast in a preheated 350 degree F oven for 20-30 minutes per pound or until internal temperature reaches 155-160 degrees F. Remove from oven and let the loin stand for several minutes before slicing. For grill: Grill until internal temperature reaches 155-155 degrees F. Turn to prevent burning. Remove from grill and let stand for several minutes before slicing. Grill and oven temperatures vary. Adjust cooking time accordingly.

Product Specifications

18in

15.81in

5.5in

0.91ft3

Brand			Manufacturer			
SEABOARD			SEABOARD FOODS			
MFG #	SPC #	GTIN		Pack	Pack Desc.	
651/741	213411	90736490006514		2	4/8# AVG	
Gross Weight	Net Weight	Net Weight Cou		Kosher	Child Nutrition	
34lb	32lb	USA			No	
Shipping Information						
Length Width Height Volume TIxHI Shelf Life Storage Temp From/To						

5x2

0DAYS		0°F / 32°F
		powered by

Products Move When Content Flo



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Nutrition Analysis - By Measure

Calories	160	Total Fat	9g	Sodium	270mg
Protein	20	Trans Fats	Og	Calcium	0mg
Total Carbohydrates…	Og	Saturated Fat	3g	Iron	0mg
Sugars	Og	Added Sugars		Potassium	
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	65mg		
Vitamin A(IU)•	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



