

## SEABOARD

# 214351 - Pork Chop Boneless Cc Injected

Our advanced loin-cutting technology ensures precise product specifications on our bone in pork chops every time. Expert trimming saves back of house time and provides a more consistent cook time.



		Nutrition Fa	acts	
	Servings per Container Serving size 4.00OZ (4oz)			
		Amount per serving Calories	150	
		% D	aily Value*	
	ALL	Total Fat 7g	12%	
		Saturated Fat 2.5g	13%	
		Trans Fat 0g		
		Cholesterol 65mg	22%	
<b>*</b> Benefits		Sodium 260mg	11%	
•		Total Carbohydrate Og	0%	
Product of the USA. USDA approved.		Dietary Fiber 0g	0%	
Perfect for a variety of meals.		Total Sugars 0g		
Tender and delicious.		Includes Added Sugar	%	
Ingredients	Allergens	Protein 21g		
ingredients	Allergens			
	Free From:	Vitamin D 0mcg	0%	
	(S) crustaceans (W) shellfish (O) eggs (C) fish	Calcium 0mg	0%	
	(i) milk (i) peanuts (ii) sesame (iii) soy	Iron 0mg	0%	
		Potassium	%	
	(1) tree nuts () wheat	* The % Daily Value (DV) tells you how muc a serving of food contributes to a daily diel 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

## Prep & Cooking Suggestions

## Product Specifications

Brand			Manufacturer					
	SEABOARD				SEABOARD FOODS			
MFG #	ŧ .	SPC #	#		GTIN		Pack	Pack Desc.
00692	2 2	14351	10886	0886476006923			27	26/6 OZ
Gross V	Gross Weight Net Weigl		ht Cou	Country of Origin		Kosher		Child Nutrition
10	b	9.75lb		USA				No
	Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf I	Life	Storage Temp From/To	
13.25in	11.31in	3.44in	0.3ft3	10x4	0DA)	/S	0°F / 32°F	





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#### **Nutrition Analysis**

Calories	150	Total Fat	7g	Sodium	260mg
Protein	21	Trans Fats	Og	Calcium	0mg
Total Carbohydrates…	Og	Saturated Fat	2.5g	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



