



SEABOARD

214354 - Pork Chop Bone In Cc

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 Facts

Servings per Container 40
Serving size 4oz (112g)

Amount per serving
Calories 180

% Daily Value*	
Total Fat 10g	16%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 340mg	15%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes Added Sugar	%
Protein 20g	
Vitamin D 0mcg	0%
Calcium	2%
Iron	4%
Potassium	%

* 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.

* Benefits

Product of the USA.
USDA approved.
Perfect for a variety of meals.
Tender and delicious.

Ingredients

Basted with up to 16% Solution Of Water, Potassium Chloride, Vinegar, Natural Flavor.

⚠ Allergens

Free From:

- crustaceans
- shellfish
- mollusks
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

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.

Prep & Cooking Suggestions

Ready to cook. Roast or grill until internal temperature of 155-160 degrees F. Let rest 10 minutes. Slice and serve.

✎ Product Specifications

Brand	Manufacturer
SEABOARD	SEABOARD FOODS

MFG #	SPC #	GTIN	Pack	Pack Desc.
664	214354	10886476006640	1	27/6 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11.45lb	11.2lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.25in	11.31in	3.44in	0.3ft3	10x4	0DAYS	0°F / 32°F



SEABOARD

214354 - Pork Chop Bone In Cc

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 Analysis - By Measure

Calories	180	Total Fat	10g	Sodium	340mg
Protein	20	Trans Fats	0g	Calcium	
Total Carbohydrates...	0g	Saturated Fat	3.5g	Iron	
Sugars	0g	Added Sugars		Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	55mg		
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-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

