

SEABOARD

214356 - Pork Chop Loin Frenched Marinated

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 4.00ozs (4oz)		
	Amount per serving Calories	180	
		% D	aily Value*
		Total Fat 10g	16%
		Saturated Fat 3.5g	18%
		Trans Fat 0g	
		Cholesterol 55mg	18%
* Benefits		Sodium 340mg	15%
		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	
0		Vitamin D 0mcg	0%
	Free From:	Calcium	2%
	shellfish 🔘 eggs 😥 fish	Iron 0mg	0%
	👔 milk 🔇 peanuts 🚱 sesame 🕲 soy	Potassium	%
	() tree nuts () wheat	* The % Daily Value (DV) tells you how muc a serving of food contributes to a daily die 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. Almond-stuffed pork chops. Apple Cinnamon Pork chops.

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	Product Category		
SEABOARD		SE	ABOARD FOODS	Pork		
MFG #	SPC	#	GTIN	Pack	Pack Desc.	
99931	2143	56	10886476999317	16	20/8 OZ	
Gross Weight Ne		Weight Country of Origin		Kosher	Child Nutrition	
10.8lb		10lb	USA		No	
Chinning Information						

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13.38in	11.5in	3.5in	0.31ft3	10x7	0DAYS	0°F / 32°F





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Nutrition Analysis

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Calories	180	Total Fat	10g	Sodium	340mg
Protein	21	Trans Fats Og		Calcium	
Total Carbohydrates…	Og	Saturated Fat 3.5g		Iron	0mg
Sugars	Og	Added Sugars		Potassium	
Dietary Fiber	Og	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-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



