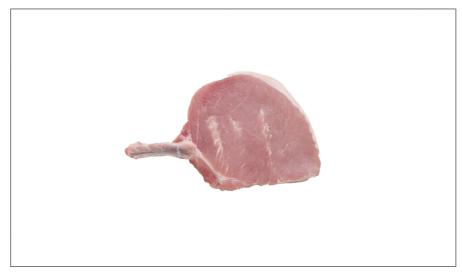


SEABOARD

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.



* Benefits

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

Ingredients



A Allergens

Free From:





Nutrition Facts

Servings per Container 4.00ozs (4oz) Serving size

Amount per serving

Calories

120

Calones	100
	% 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 21g	
Vitamin D 0mcg	0%
Calcium	2%
Iron 0mg	0%
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.

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
SEABOARD	SEABOARD FOODS

MFG #	SPC #	GTIN	Pack	Pack Desc.
99931	214356	10886476999317	16	20/8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.8lb	10lb	USA		No

	Shipping Information						
ı	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

Calories	180	Total Fat	10g	Sodium	340mg
Protein	21	Trans Fats	0g	Calcium	
Total Carbohydrates···	0g	Saturated Fat	3.5g	Iron	0mg
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-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images







