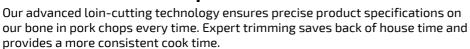


#### **SEABOARD FARMS**

### 215124 - Pork Loin Chop Bone In







#### \* Benefits

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

In	gr	9	did	ρn	ts

#### Allergens

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

#### Free From:













# **Nutrition Facts**

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

# Amount per serving **Calories**

180

<b>C</b> a. <b>C</b> 1.100	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 20g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium	%

<sup>\*</sup> 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.

# 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 FARMS	SEABOARD FOODS		

MFG #	SPC#	GTIN	Pack	Pack Desc.
666	215124	10886476006664	1	20/8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11.5lb	10lb	USA		No

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





#### **SEABOARD FARMS**

# 215124 - Pork Loin Chop Bone In



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	0mg
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









