

SEABOARD FARMS

215347 - Pork Bone In Skls Shkls Ham 20/23 S/O

Ham is always popular for a holiday dinner or special occasion. From beginning to end, Prairie Fresh ham is controlled at every step. Our connected food system allows us to control key processes and deliver fresh high-quality pork every time.



		Nutrition FactsServings per Container8000Serving size4.000Z (40Z)		
	Amount per serving Calories	250		
		% Daily Value*		
		Total Fat 19g	29%	
		Saturated Fat 7g	35%	
		Trans Fat 0g		
		Cholesterol 75mg	25%	
★ Benefits		Sodium 310mg	13%	
An uncured ham will have the flavor of a pork loin roast or pork chops. Fresh hams must be cooked. One of the leanest cuts of pork.		Total Carbohydrate Og	0%	
		Dietary Fiber 0g	0%	
		Total Sugars 0g		
		Includes Added Sugar	%	
Ingredients	Allergens	Protein 17g		
		Vitamin D 0mcg	0%	
Pork Ham	Free From:	Calcium 0mg	0%	
	crustaceans () eggs () fish () milk	Iron 0mg	0%	
	Speanuts 🛞 sesame 🗞 soy 🛞 tree nuts	Potassium	%	
	wheat	* 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.		

Product Specifications

Handling Suggestions Keep refrigerated. May be frozen. Brand Manufacturer **Product Category** SEABOARD FARMS SEABOARD FOODS Pork Serving Suggestions MFG # SPC # GTIN Pack Pack Desc. Slice and serve with side dishes. 90736490134200 1 13420 215347 1/2000#AV Gross Weight Net Weight Country of Origin Kosher Child Nutrition 2001.5lb 2000lb USA Prep & Cooking Suggestions **Shipping Information** Ready to cook. Roast at low temperature until tender, Width Height Volume TIxHI Shelf Life Storage Temp From/To Length approximately 15 minutes per pound. Let rest 10 minutes. Slice 42.38ft3 0DAYS 47in 41in 38in 1x1 33°F / 39°F and serve.

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Nutrition Analysis

Calories	250	Total Fat	19g	Sodium	310mg
Protein	17	Trans Fats	Og	Calcium	0mg
Total Carbohydrates…	Og	Saturated Fat	7g	Iron	0mg
Sugars	Og	Added Sugars		Potassium	
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	75mg		
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



