

SEABOARD FARMS

215442 - Pork Jowl Skinless S/O

Pork jowl is cut from the head of the pig's cheek. Different food traditions use this cut fresh and cured. As a cured and smoked meat in America, it is called jowl bacon or hog jowl.



	Nutrition FactsServings per ContainerServing size4.000Z (40z)		
Care of		Amount per serving Calories	730
			aily Value*
	~	Total Fat 78g	120%
		Saturated Fat 28g	140%
	Trans Fat 0g		
	Cholesterol 100mg	33%	
✤ Benefits		Sodium 30mg	1%
Vor flavorful		Total Carbohydrate Og	0%
Very flavorful Silky-smooth texture		Dietary Fiber 0g	0%
		Total Sugars 0g	
		Includes Added Sugar	%
Ingredients	Allergens	Protein 7g	
		Vitamin D 0mcg	0%
	Free From:	Calcium 0mg	0%
	crustaceans 🛞 shellfish 🌘 mollusks	Iron 0mg	0%
	🔘 eggs 🔊 fish 🕧 milk 🔇 peanuts	Potassium	%
	영) sesame () soy (⑪) tree nuts (会) wheat	* The % Daily Value (DV) tells you how muc a serving of food contributes to a daily diet 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

Crispy pork jowl buns

Prep & Cooking Suggestions

Lay slices in a baking or roasting pan and place the uncovered pan into the oven. Flip the slices every few minutes and pour off the excess grease during baking. Increase the oven temperature 10 or 20 degrees if you need to brown and crisp more quickly.

Product Specifications

Brand		Manufacturer			Product Category		
SEABOARD FARMS		SEABOARD FOODS			Pork		
MFG #	SPC #		GTIN		Pack	Pack Desc.	
	SPC #		GTIN		Fack	PACK DESC.	
1112	215442	10736490011123			1	1/60#	
Gross Weigl	nt Net Weig	ht	Country of Origin		osher	Child Nutrition	
62lb	60lb		USA			No	
Shipping Information							

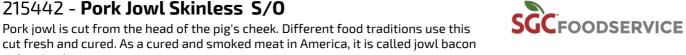
Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
22in	14in	6.6in	1.18ft3	2x2	0DAYS	0°F / 32°F	





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Nutrition Analysis

or hog jowl.

Calories	730	Total Fat	78g	Sodium	30mg
Protein	7	Trans Fats	Og	Calcium	0mg
Total Carbohydrates…	Og	Saturated Fat	28g	Iron	0mg
Sugars	Og	Added Sugars		Potassium	
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	100mg		
Vitamin A(IU)•	0	Vitamin D	0mcg	Omcg 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



