



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.



* Benefits

Very flavorful
Silky-smooth texture

Ingredients

⚠ Allergens

Free From:

- crustaceans
- shellfish
- mollusks
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Nutrition Facts

Servings per Container
Serving size **4.00OZ (4oz)**

Amount per serving
Calories 730

	% Daily Value*
Total Fat 78g	120%
Saturated Fat 28g	140%
Trans Fat 0g	
Cholesterol 100mg	33%
Sodium 30mg	1%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes Added Sugar	%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
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

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	

MFG #	SPC #	GTIN	Pack	Pack Desc.
1112	215442	10736490011123	1	1/60#

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
62lb	60lb	USA		No

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



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Nutrition Analysis

Calories	730	Total Fat	78g	Sodium	30mg
Protein	7	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	28g	Iron	0mg
Sugars	0g	Added Sugars		Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	100mg		
Vitamin A(U)	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

