



FARMLAND

218970 - Pork Rib Loin Back Skinless 2.25#



# Nutrition Facts

Servings per Container 120  
Serving size 4OZ (40)

Amount per serving  
**Calories 260**

	% Daily Value*
<b>Total Fat</b> 19g	<b>%</b>
Saturated Fat 7g	<b>35%</b>
Trans Fat 0g	
<b>Cholesterol</b> 75mg	<b>25%</b>
<b>Sodium</b> 50mg	<b>2%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber	<b>%</b>
Total Sugars 0g	
Includes Added Sugar	<b>%</b>
<b>Protein</b> 20g	
Vitamin D	<b>%</b>
Calcium 0mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium	<b>%</b>

\* 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.

## \* Benefits

Extra Tender and Deep Basted to ensure perfect taste and tenderness; Back ribs connected at eye loin for easy portion control; Expertly trimmed for an attractive plate presentation

## Ingredients

Pork loin back ribs

## ⚠ Allergens

### Free From:

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

## Handling Suggestions

Wicketed bag. Individually bagged. Fill case with two pieces per layer. Neatly layered with meat side up. Poly-lined case.

## Serving Suggestions

This prime cut of pork is perfect for serving as a special at your restaurant. The ribs can be Frenched prior to roasting for a more elegant presentation. The mild flavor of a pork loin provides the perfect background for almost any seasonings and/or sauces. For a traditional flavor, rub with garlic, rosemary and sage before roasting and serve with roasted apples and cornbread dressing. An ethnic twist could include chile, garlic and lime marinade served with chipotle mashed potatoes and grilled zucchini.

## Prep & Cooking Suggestions

Thaw ribs in refrigerator or microwave before heating. DO NOT THAW AT ROOM TEMPERATURE.; Slow-Roasting Oven: Heat oven to 250 F. Arrange thawed ribs in single layer in shallow pan. Slow-roast for 2 1/2 to 3 1/2 hours or until internal temperature reaches 165 F.; Convection Oven: Heat oven to 275 F. Arrange thawed ribs in single layer in shallow pan. Bake for 40 to 60 minutes or until internal temperature reaches 165 F.

## 📄 Product Specifications

Brand	Manufacturer	Product Category
FARMLAND	FARMLAND FOODS,INC.	Pork, Boxed

MFG #	SPC #	GTIN	Pack	Pack Desc.
20219	218970	90070247202195	14	1/30# AVG

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
31.77LB	30LB	US	No	No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.37in	13.25in	7.37in	1.1cf	7x7	0days	0°f / 32°f



FARMLAND

218970 - Pork Rib Loin Back Skinless 2.25#



### Nutrition Analysis

Calories	260	Total Fat	19g	Sodium	50mg
Protein	20	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	7g	Iron	0mg
Sugars	0g	Added Sugars		Potassium	
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	75mg		
Vitamin A(U)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

### Additional Images

