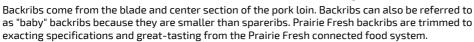


#### **SEABOARD FARMS**

#### 219200 - Pork Rib Back 2.25 2.5 Indiv Poly







#### \* Benefits

Product of the USA. Great for grilling or smoking. 0 grams of trans fat per serving. USDA approved.

Ingredients	▲ Allergens
Pork	Free From:  Specification of the control of the con

# **Nutrition Facts**

Servings per Container 116 4oz (112g) Serving size

# Amount per serving **Calories**

300

<b>Ga</b> 101100	
	% Daily Value*
Total Fat 25g	38%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 70mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes Added Sugar	%
Protein 19g	_
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

Slice ribs into individual servings and serve with potato salad.

#### Prep & Cooking Suggestions

Place ribs in shallow pan. Cover with foil and bake at 300F for 2-2 1/2 hours or until tender. Finish on grill, turning and basting ribs with your favorite barbecue sauce for about 12 minutes. Ovens vary. Adjust cooking time accordingly.

# **Product Specifications**

Brand Manuf		Manufacturer	Pro	duct Category	
SEABOARD FARMS		SEABOARD FOODS		Pork	
MFG #	SPC #	GTIN	Pack	Pack Desc.	
89032	219200	90736490890328	12	12/2.25#	
Gross Weigl	nt Net Weig	ht Country of Origin	Kosher	Child Nutrition	

29lb	27lb USA			No		
Shipping Information						

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
0in	0in	0in	1.78ft3	6x2	270DAYS	0°F / 32°F





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Backribs come from the blade and center section of the pork loin. Backribs can also be referred to as "baby" backribs because they are smaller than spareribs. Prairie Fresh backribs are trimmed to exacting specifications and great-tasting from the Prairie Fresh connected food system.

### Nutrition Analysis - By Measure

Calories	300	Total Fat	25g	Sodium	70mg
Protein	19	Trans Fats	0g	Calcium	0mg
Total Carbohydrates···	0g	Saturated Fat	9g	Iron	0mg
Sugars	0g	Added Sugars		Potassium	
Dietary Fiber	0g	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











