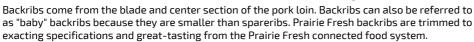


SEABOARD FARMS

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: Strustaceans shellfish shellfish mollusks eggs fish shellfish peanuts structure of the structu

Nutrition Facts

Servings per Container 116 4oz/112gram Serving size

Amount per serving Calories

300

Calones	300
	% 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	0%
Calcium	0%
Iron	4%
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		Manufacturer		duct Category
SEABOARD FARMS		SEABOARD FOODS		
MFG #	SPC #	GTIN	Pack	Pack Desc

MFG #	SPC #	GTIN	Pack	Pack Desc.
89032	219200	90736490890328	12	12/2.25#

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
29lb	27lb	USA		No

Shipping Information						
Length Width Height Volume TlxHl Shelf Life Storage Temp From/						Storage Temp From/To
0in	0in	0in	1.78ft3	6x5	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 Serving

Calories	300	Total Fat	25g	Sodium	70mg
Protein	19	Trans Fats	0g	Calcium	
Total Carbohydrates	0g	Saturated Fat	9g	Iron	
Sugars	0g	Added Sugars		Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	75mg		
Vitamin A(IU)•		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images









