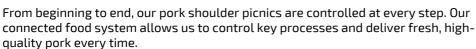


SEABOARD FARMS

219700 - Pork Picnic Cushion Raw Fresh







* Benefits

Perfect for your favorite spice or marinade. Excellent source of protein. USDA approved. Product of the USA.

Ingredients	Allergens
Pork	Free From: Structure Stru

Nutrition Facts

Servings per Container 240 Serving size 4oz (112g)

Amount per serving Calories

200

Galorics	200
	% Daily Value*
Total Fat 22g	34%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 70mg	23%
Sodium 100mg	4%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes Added Sugar	%
Protein 23g	
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

Asian Pork Stir-fry Bake.

Prep & Cooking Suggestions

Preheat oven to 275 F. Season roast to taste and place lean side down in shallow pan. Cook uncovered for 55-85 minutes per pound until tender and reaches an internal temperature of at least 185 F. Remove roast from oven and let rest 10-15 minutes before slicing. Ovens vary. Adjust cooking time accordingly.

Product Specifications

Brand	Manufacturer	Product Category	
SEABOARD FARMS	SEABOARD FOODS	Pork	

MFG #	SPC #	GTIN	Pack	Pack Desc.
28033	219700	90736490280334	6	1/60# AVG

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
62.9lb	60lb	USA		No

Shipping Information						
Length Width Height Volume TlxHl Shelf Life Storage Temp From/To						
23.69in	12.75in	11.31in	1.98ft3	3x3	28DAYS	33°F / 39°F





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From beginning to end, our pork shoulder picnics are controlled at every step. Our connected food system allows us to control key processes and deliver fresh, highquality pork every time.

Nutrition Analysis - By Measure

Calories	200	Total Fat	22g	Sodium	100mg
Protein	23	Trans Fats	0g	Calcium	0mg
Total Carbohydrates	0g	Saturated Fat	1.5g	Iron	0mg
Sugars	0g	Added Sugars		Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	70mg		
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









