



SEABOARD FARMS

219715 - Pork Butt Boston Bone In Fresh

We kept the bone-in on this pork shoulder butt to allow for your creativity to flourish. Take this shoulder butt to the oven to be roasted, slow cooker for a low and slow cook or to the smoker for a flavor profile that will wow any guest of yours.



* Benefits

All Natural
Minimally processed. No artificial ingredients.
Versatile to be used in a variety of dishes
Gluten Free

Ingredients	Allergens
Pork	Free From: <div><div> crustaceans</div><div> shellfish</div><div> mollusks</div><div> eggs</div><div> fish</div><div> milk</div><div> peanuts</div><div> sesame</div><div> soy</div><div> tree nuts</div><div> wheat</div></div>

Nutrition Facts

Servings per Container	260
Serving size	4oz (112g)
Amount per serving	
Calories	260
% Daily Value*	
Total Fat 19g	29%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 65mg	22%
Sodium 70mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes Added Sugar	%
Protein 21g	
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

For slicing ease, carve roast into 1/8" slices. Save any juice that is in the pan after cooking for a delicious au jus to pour over the slices or shredded pork.

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, Boxed	
MFG #	SPC #		GTIN		Pack	Pack Desc.
22126	219715		90736490221269		4	8/10# AVG
Gross Weight		Net Weight	Country of Origin		Kosher	Child Nutrition
82lb		80lb	USA			No
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
23in	12in	11in	1.76ft3	6x4	28DAYS	33°F / 39°F



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Nutrition Analysis - By Measure

Calories	260	Total Fat	19g	Sodium	70mg
Protein	21	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars		Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	65mg		
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

