



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.



## Nutrition Facts

Servings per Container 260  
Serving size 4oz (112g)

Amount per serving  
**Calories 210**

	% Daily Value*
<b>Total Fat</b> 14g	<b>21%</b>
Saturated Fat 5g	<b>25%</b>
Trans Fat 0g	
<b>Cholesterol</b> 70mg	<b>23%</b>
<b>Sodium</b> 70mg	<b>3%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes Added Sugar	<b>%</b>
<b>Protein</b> 20g	
Vitamin D	<b>8%</b>
Calcium	<b>0%</b>
Iron	<b>6%</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

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

### Ingredients

Pork

### Allergens

#### Free From:

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

### 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

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	TlxHI	Shelf Life	Storage Temp From/To
23in	12in	11in	1.76ft3	6x4	28DAYS	33°F / 39°F



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## Nutrition Analysis - By Serving

Calories	210	Total Fat	14g	Sodium	70mg
Protein	20	Trans Fats	0g	Calcium	
Total Carbohydrates...	0g	Saturated Fat	5g	Iron	
Sugars	0g	Added Sugars		Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	70mg		
Vitamin A(IU)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

## Additional Images

