



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* | |
|-------------------------|-----|
| Total Fat 14g | 21% |
| Saturated Fat 5g | 25% |
| Trans Fat 0g | |
| Cholesterol 70mg | 23% |
| Sodium 70mg | 3% |
| Total Carbohydrate 0g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes 0g Added Sugar | 0% |
| Protein 20g | |
| Vitamin D 0mcg | 0% |
| Calcium 0mg | 0% |
| Iron 0mg | 0% |
| Potassium 0mg | 0% |

* 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 |
|----------------|----------------|
| SEABOARD FARMS | SEABOARD FOODS |

| MFG # | SPC # | GTIN | Pack | Pack Desc. |
|-------|--------|----------------|------|------------|
| 22126 | 219715 | 90736490221269 | 4 | 8/10# AVG |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 89.54lb | 87.54lb | 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 | 0mg |
| Total Carbohydrates... | 0g | Saturated Fat | 5g | Iron | 0mg |
| Sugars | 0g | Added Sugars | 0g | Potassium | 0mg |
| Dietary Fiber | 0g | Polyunsaturated Fat | 0g | Zinc | 0 |
| Lactose | | Monounsaturated Fat | 0g | Phosphorus | |
| Sucrose | | Cholesterol | 70mg | | |
| Vitamin A(IU)• | 0 | Vitamin D | 0mcg | Thiamin | |
| Vitamin A(RE) | | Vitamin E | | Niacin | |
| Vitamin C | 0mg | Folate | 0mg | Riboflavin | 0mg |
| Magnesium | | Vitamin B-6 | | Vitamin B-12• | |
| Monosodium | | Sulphites | | Nitrates | |

Additional Images

