



SEABOARD FARMS

219725 - Pork On A Stick Bacon Wrapped

Top of the line pork wrapped in delicious bacon for a perfect eating experience. Fry, smoke, grill or roast in your oven. Perfect for appetizers or as a meal.



* Benefits

Perfect for appetizers. Delicious and tender pork loin skewered and wrapped with smoky bacon.

Nutrition Facts

40 Servings Per Container

Serving size **4 oz/112 gram**

Amount per serving
Calories 230

	% Daily Value*
Total Fat 17 g	26%
Saturated Fat 6 g	30%
Trans Fat 0 g	
Cholesterol 70 mg	23%
Sodium 350 mg	15%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugar	0%
Protein 19 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 402 mg	9%

* 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.

Ingredients

BASTED WITH UP TO 16% SOLUTION OF WATER, POTASSIUM CHLORIDE, VINEGAR, NATURAL FLAVOR. BACON (CURED WITH WATER, SALT, SUGAR, SODIUM PHOSPHATE, SODIUM ERYTHORBATE, SODIUM NITRITE).

Allergens

Free From:

- crustaceans
- 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

Serve with your favorite dipping sauces. For best results, use a meat thermometer to test the temperature. When the bacon-wrapped loin cubes reach 155 degrees F, remove from the grill or oil, and let stand for several minutes before serving.

Prep & Cooking Suggestions

If frozen, thaw completely. Heat oil to 350 degrees F. Place bacon-wrapped loin kabobs in oil and deep fry for about 4 minutes until golden brown and delicious. Serve with your favorite dipping sauces. Heat grill to medium-high heat. Place pork kabob near edge of the grill with exposed stick hanging over the edge to prevent from burning. Grill until bacon is crispy or pork loin cubes reach 155 degrees F. (about 15-20 minutes turning at least once). Grills vary. Adjust cooking times accordingly.

Product Specifications

Brand	Manufacturer
SEABOARD FARMS	Seaboard Foods LLC

MFG #	SPC #	GTIN	Pack	Pack Desc.
99303	219725	10886476993032	4	4 / 1 / 4.0 ONZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.8 lb	10 lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14.81 in	11.06 in	4 in	0.38 ft3	9x15	365 DAYS	-20 °F / 0 °F



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Nutrition Analysis - By Serving

Calories	230	Total Fat	17 g	Sodium	350 mg
Protein	19	Trans Fats	0 g	Calcium	0 mg
Total Carbohydrates...	0 g	Saturated Fat	6 g	Iron	0 mg
Sugars	0 g	Added Sugars	0 g	Potassium	402 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	70 mg		
Vitamin A(U)	0	Vitamin D	0 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0 mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

