

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.



| | | Nutrition Fa | acts | | |
|---|--|---|--------------------|--|--|
| | | Servings per Container Serving size 4ozs | | | |
| | | Amount per serving Calories | 230 | | |
| | | % Daily Value* | | | |
| | | Total Fat 17g | 26% | | |
| al - | | Saturated Fat 6g | 30% | | |
| | | Trans Fat 0g | | | |
| | | Cholesterol 70mg | 23% | | |
| ★ Benefits | | Sodium 350mg | | | |
| - | | Total Carbohydrate 0g | 0% | | |
| Perfect for appetizers. Delicious and tender pork loin skewered and wrapped with smoky bacon. | | Dietary Fiber 0g | 0% | | |
| | | Total Sugars 0g | | | |
| | | Includes Added Sugar | % | | |
| Ingredients | Allergens | Protein 19g | | | |
| | | | 0% | | |
| | Free From: | Vitamin D 0mcg | 0% | | |
| | () crustaceans () mollusks () eggs | Calcium 0mg | 2% | | |
| | (C) fish (1) milk (5) peanuts (2) sesame | Iron | | | |
| | (So soy (iii) tree nuts () wheat | Potassium | % | | |
| | | * The % Daily Value (DV) tells you how mu a serving of food contributes to a daily dir a day is used for general nutrition advice | et. 2,000 calories | | |

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 Place bacon-wrapped loin kabobs in oil and deep try 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

13.25in

11.31in

3.44in

0.3ft3

| Brand | | | Manufacturer | | | Product Category | | | |
|-----------------------|----------------|------------|-----------------------|-------|---------|------------------|-------------------------|---------|-------|
| SEABOAI | SEABOARD FARMS | | SEABOARD FOODS | | | Pork | | | |
| MFG # | SP | PC # | (| GTIN | | P | ack | Pack [|)esc. |
| 99303 | 219725 | | 10886476993032 | | | 4 | 40/4 | OZ | |
| Gross Weight Net Weig | | let Weight | ght Country of Origin | | Kosher | | Child Nu | trition | |
| 11.5lb | 11.5lb | | USA | | | | No | | |
| Shipping Information | | | | | | | | | |
| Length W | 'idth | Height | Volume | TIxHI | Shelf I | _ife | fe Storage Temp From/To | | |

10x4

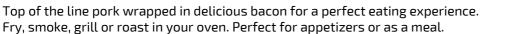
180DAYS

0°F / 32°F



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Nutrition Analysis

| Calories | 230 | Total Fat | 17g | Sodium | 350mg |
|----------------------|-----|---------------------|------|----------------|-------|
| Protein | 19 | Trans Fats | Og | Calcium | 0mg |
| Total Carbohydrates… | Og | Saturated Fat | 6g | Iron | |
| Sugars | Og | Added Sugars | | Potassium | |
| Dietary Fiber | Og | 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

