



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

<b>Servings per Container</b>		<b>4ozs</b>
<b>Serving size</b>		<b>4ozs</b>
<b>Amount per serving</b>		
<b>Calories</b>		<b>230</b>
		<b>% Daily Value*</b>
<b>Total Fat</b> 17g		<b>26%</b>
Saturated Fat 6g		<b>30%</b>
Trans Fat 0g		
<b>Cholesterol</b> 70mg		<b>23%</b>
<b>Sodium</b> 350mg		<b>15%</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> 19g		
<b>Vitamin D</b> 0mcg		<b>0%</b>
<b>Calcium</b> 0mg		<b>0%</b>
<b>Iron</b>		<b>2%</b>
<b>Potassium</b>		<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.

### Ingredients

### ⚠ 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	Product Category
SEABOARD FARMS	SEABOARD FOODS	Pork

MFG #	SPC #	GTIN	Pack	Pack Desc.
99303	219725	10886476993032	4	40/4 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11.5lb	10lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.25in	11.31in	3.44in	0.3ft3	10x4	180DAYS	0°F / 32°F



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## Nutrition Analysis

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

## Additional Images

