

### **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.



		<b>Nutrition Facts</b>			
		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%		
<b>★</b> Benefits		Sodium 350mg	15%		
-		Total Carbohydrate 0g	0%		
Perfect for appetizers.	n skowered and wrapped with smoky	Dietary Fiber 0g	0%		
Delicious and tender pork loin skewered and wrapped with smoky bacon.		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			
SEABOARD FARMS		SEABOARD FOODS				Pork			
MFG #		SPC #	GTIN			F	Pack	Pack Desc.	
99303	2	219725		10886476993032			4	40/4 OZ	
Gross Weight Net Weig		ht Country of Origin			Kc	osher	Child Nutrition		
11.5lb 10ll		10lb	USA				No		
Shipping Information									
Length W	/idth	Height	Vo	lume	TIxHI	Shelf	Life 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



