

#### **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 Fa</b>	acts	
	Servings per Container 40 Serving size 4oz/112gram			
	ATS'	Amount per serving Calories	230	
		% [	aily Value*	
		Total Fat 17g	26%	
		Saturated Fat 6g	30%	
	Trans Fat 0g			
		Cholesterol 70mg	23%	
🗱 Benefits		Sodium 350mg	15%	
		Total Carbohydrate Og	0%	
Perfect for appetizers.	ewered and wrapped with smoky	Dietary Fiber 0g	0%	
bacon.		Total Sugars 0g		
		Includes 0g Added Sugar	0%	
Ingredients	Allergens	Protein 19g		
		Vitamin D 0mcg	0%	
BASTED WITH UP TO 16%	Free From:	Calcium 0mg	0%	
SOLUTION OF WATER, POTASSIUM CHLORIDE, VINEGAR, NATURAL FLAVOR.	Image: crustaceans Image: cr	Iron Omg	0%	
		Potassium 0mg	0%	
BACON (CURED WITH WATER, SALT, SUGAR, SODIUM PHOSPHATE, SODIUM ERYTHORBATE, SODIUM	Soy () tree nuts () wheat	* 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.		

### Handling Suggestions

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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

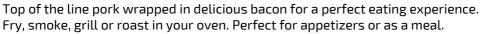
Brand				Manufacturer					
SEABOARD FARMS				Seaboard Foods LLC					
MFG #	SI	PC #	G	TIN	N Pack		k	Pack Desc.	
99303	21	9725	1088647	7699303	32	4		4 / 1 / 4.0 ONZ	
Gross Weight Net Weight Country			ntry of (	Origin	Kc	sher	Child Nutrition		
10.8	b	10lb		USA				No	
Shipping Information									
Length	Width	Height	Volume	TIxHI	Shelf	Life	_ife Storage Temp From/To		
14.81in	11.06in	4in	0.38ft3	9x15	365D	AYS	-20°F / 0°F		





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Nutrition Analysis - By Serving

Calories	230	Total Fat	17g	Sodium	350mg
Protein	19	Trans Fats	Og	Calcium	0mg
Total Carbohydrates…	Og	Saturated Fat	6g	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	0mg
Dietary Fiber	Og	Polyunsaturated Fat	Og	Zinc	0
Lactose		Monounsaturated Fat	Og	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-1 2•	
Monosodium		Sulphites		Nitrates	

### Additional Images

