



PF-USAPRIME

219729 - Pork Butt Boston Bone In Usa Prime Fresh

Our Prairie Fresh USA Prime bone in pork shoulder is an all-natural pork shoulder that is as close as we have ever come to pork perfection. We manage every step from farm to processing, raising our pork on American-owned farms. Industry-leading technology helps us hand-select our premium cuts based on superior marbling, color and tenderness. This minimally processed boneless loin has no artificial ingredients and is ready to be roasted, grilled or smoked. Prairie Fresh USA Prime will provide rich, juicy flavor in every bite. It truly is pork that is a cut above the rest of the market.



Nutrition Facts

Servings per Container 260  
Serving size 4oz/112gram

Amount per serving  
**Calories 260**

% Daily Value*	
Total Fat 19g	29%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 65mg	22%
Sodium 70mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes Added Sugar	%
Protein 21g	
Vitamin D	0%
Calcium	0%
Iron	6%
Potassium	%

\* 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.

\* Benefits

Superior tenderness  
All Natural, minimally processed and no artificial ingredients.  
Product of the USA  
American owned farms

Ingredients

Pork

⚠ Allergens

Free From:

- crustaceans
- shellfish
- 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

For slicing ease, carve roast into 1/8" slices. Save any juice that is in the pan after cooking for a delicious au jus to pour over the slices or shredded pork.

Prep & Cooking Suggestions

Preheat oven to 275 F. Season roast to taste and place lean side down in shallow pan. Cook uncovered for 55-85 minutes per pound until tender and reaches an internal temperature of at least 185 F. Remove roast from oven and let rest 10-15 minutes before slicing. Ovens vary. Adjust cooking time accordingly.

📝 Product Specifications

Brand	Manufacturer	Product Category
PF-USAPRIME	SEABOARD FOODS	Pork, Boxed

MFG #	SPC #	GTIN	Pack	Pack Desc.
22128	219729	90736490221283	4	4/2/9.95#

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
81.6lb	79.6lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23in	12in	11in	1.76ft3	6x3	28DAYS	33°F / 39°F



PF-USAPRIME

219729 - Pork Butt Boston Bone In Usa Prime Fresh

Our Prairie Fresh USA Prime bone in pork shoulder is an all-natural pork shoulder that is as close as we have ever come to pork perfection. We manage every step from farm to processing, raising our pork on American-owned farms. Industry-leading technology helps us hand-select our premium cuts based on superior marbling, color and tenderness. This minimally processed boneless loin has no artificial ingredients and is ready to be roasted, grilled or smoked. Prairie Fresh USA Prime will provide rich, juicy flavor in every bite. It truly is pork that is a cut above the rest of the market.



Nutrition Analysis - By Serving

Calories	260	Total Fat	19g	Sodium	70mg
Protein	21	Trans Fats	0g	Calcium	
Total Carbohydrates...	0g	Saturated Fat	6g	Iron	
Sugars	0g	Added Sugars		Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	65mg		
Vitamin A(IU)•		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

