



SEABOARD FARMS

# 219752 - Pork Belly Skins

Belly skin comes from a hog's underside. It can be used for cracklings, chicharrons or pork rinds. Belly skins are bulk packed in a single poly bag with 10 days of fresh shelf-life.



## Nutrition Facts

136 Servings Per Container

**Serving size** 100g

**Amount per serving**  
**Calories** 615

% Daily Value\*

**Total Fat** 62.4 g 79%

Saturated Fat 22 g 110%

Trans Fat 0 g

**Cholesterol** 67 mg 22%

**Sodium** 685 mg 30%

**Total Carbohydrate** 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugar 0%

**Protein** 12 g

Vitamin D 0 mcg 0%

Calcium 10 mg 1%

Iron 0 mg 0%

Potassium 139 mg 3%

\* 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

Product of the USA  
American Farm Owned  
USDA Inspected

### Ingredients

Pork Belly Skin

### ⚠ 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

Great ingredient for charcuterie.

### Prep & Cooking Suggestions

Pork belly skin is very tough so you'll need a very sharp knife. Ask your butcher to score it for you.

### 📄 Product Specifications

Brand	Manufacturer
SEABOARD FARMS	Seaboard Foods LLC

MFG #	SPC #	GTIN	Pack	Pack Desc.
7521	219752	10736490075217	1	1 / 1 / 30.0 LBR

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
31.7 lb	30 lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23.75 in	12.88 in	8.44 in	1.49 ft3	6x7	10 DAYS	28 °F / 34 °F



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### Nutrition Analysis - By Measure

Calories	615	Total Fat	62.4 g	Sodium	685 mg
Protein	12	Trans Fats	0 g	Calcium	10 mg
Total Carbohydrates...	0 g	Saturated Fat	22 g	Iron	0 mg
Sugars	0 g	Added Sugars	0 g	Potassium	139 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	67 mg		
Vitamin A(IU)	0	Vitamin D	0 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

### Additional Images

