

PF-USAPRIME 229161 - Pork Rib Loin Back 2.50# Up Fresh S/O

Our Prairie Fresh USA Primebackrib is an all-natural pork loin backrib 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 back rib 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 Fa	Nutrition Facts		
		Servings per Container Serving size 40Z(112g)			
		Amount per serving Calories	300		
		%	Daily Value*		
		Total Fat 25g	38%		
		Saturated Fat 9g	45%		
		Trans Fat			
		Cholesterol 75mg	25%		
* Benefits		Sodium 70mg	3%		
		Total Carbohydrate Og	0%		
Superior tenderness	essed and no artificial ingredients.	Dietary Fiber 0g	0%		
Product of the USA		Total Sugars 0g			
American owned farms		Includes Added Sugar	%		
Ingredients	Allergens	Protein 19g			
		Vitamin D	%		
Pork	Free From:	Calcium	<u>%</u> 0%		
	crustaceans 🛞 mollusks 🔘 eggs	Iron	4%		
) fish (1) milk (5) peanuts (2) sesame	Potassium	<u> </u>		
	(So) soy () tree nuts () wheat	Folassium	70		
		* The % Daily Value (DV) tells you how m a serving of food contributes to a daily di 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

Rub with a unique blend of seasonings and smoke ribs until they are fall off the bone tender.

Prep & Cooking Suggestions

Place ribs in shallow pan. Cover with foil and bake at 300F for 2-2 1/2 hours or until tender. Finish on grill, turning and basting ribs with your favorite barbecue sauce for about 12 minutes. Ovens vary. Adjust cooking time accordingly.

Product Specifications

23.75in 12.88in

8.44in

1.49ft3

Brand			Manufacturer					
PF-USAPRIME				SEABOARD FOODS				
MFG #	ŧ	SPC #	GTIN		Pa	ick	Pack Desc.	
88743		229161 907364		490887	434	13		13/2.50#
Gross W	Gross Weight Net Weig		ht Cour	: Country of Origin		Kos	her	Child Nutrition
38.14	38.14lb 35.34lk		USA				No	
Shipping Information								
Length	Width	n Height	Volume	TIxHI	Shelf I	Life Storage Temp From/To		

6x7

21DAYS



33°F / 39°F



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Nutrition Analysis - By Serving

Calories	300	Total Fat	25g	Sodium	70mg
Protein	19	Trans Fats		Calcium	
Total Carbohydrates…	Og	Saturated Fat	9g	Iron	
Sugars	Og	Added Sugars		Potassium	
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	75mg		
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



