

## **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	acts	
		Servings per Container Serving size 4OZ(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 All Natural minimally proce	essed and no artificial ingredients.	Dietary Fiber Og	0%	
Product of the USA		Total Sugars Og		
American owned farms		Includes Added Sugar	%	
Ingredients	Allergens	Protein 19g		
		Vitamin D	%	
Pork	Free From:	Calcium	0%	
	() crustaceans () mollusks () eggs	Iron	4%	
	ish 🍈 milk 🕥 peanuts 🛷 sesame	Potassium	%	
	Soy () tree nuts () wheat	* 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**

Brand		Manufacturer		Product Category			
PF-USAPRIME		SE	ABOARD FOODS				
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MFG #	SPC #		GTIN	Pack	Pack Desc.		
88743	229161		90736490887434	13	13/2.50#		
Gross Weight Net V		Veight	eight Country of Origin		Child Nutrition		
38.14lb 35.3		34lb	4lb USA		No		
Shipping Information							

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
23.75in	12.88in	8.44in	1.49ft3	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	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



