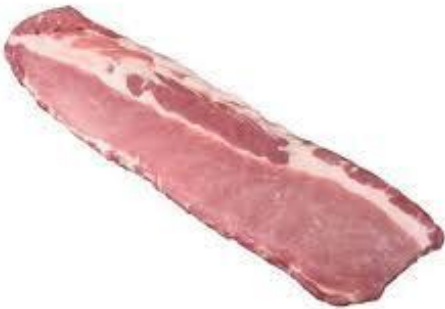




PF-USAPRIME

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 Facts

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%
Sodium 70mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes Added Sugar	%
Protein 19g	
Vitamin D	%
Calcium	0%
Iron	4%
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
- 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

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				
PF-USAPRIME		SEABOARD FOODS				
MFG #	SPC #	GTIN	Pack	Pack Desc.		
88743	229161	90736490887434	13	13/2.50#		
Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition		
38.14lb	35.34lb	USA		No		
Shipping Information						
Length	Width	Height	Volume	TlxHI	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...	0g	Saturated Fat	9g	Iron	
Sugars	0g	Added Sugars		Potassium	
Dietary Fiber	0g	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-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

