



SEABOARD

242443 - Pork Loin Rib Chop Double Bone Frenched

Our advanced loin-cutting technology ensures precise product specifications on our bone in pork chops every time. Expert trimming saves back of house time and provides a more consistent cook time.



* Benefits

Product of the USA.
USDA approved.
Perfect for a variety of meals.
Tender and delicious.

Ingredients

⚠ Allergens

Free From:

- crustaceans
- mollusks
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Nutrition Facts

Servings per Container
Serving size 4.00ozs (4oz)

Amount per serving
Calories 180

% Daily Value*	
Total Fat 10g	16%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 340mg	15%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes Added Sugar	%
Protein 20g	
Vitamin D	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

* 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.

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

Slice and serve with side dishes.

Prep & Cooking Suggestions

Ready to cook. Roast or grill until internal temperature of 155-160 degrees F. Let rest 10 minutes. Slice and serve.

✎ Product Specifications

Brand	Manufacturer
SEABOARD	SEABOARD FOODS

MFG #	SPC #	GTIN	Pack	Pack Desc.
99935	242443	10886476999355	10	10/16 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.8lb	10lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.63in	12.25in	4.31in	0.48ft3	10x15	365DAYS	0°F / 32°F



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Nutrition Analysis

Calories	180	Total Fat	10g	Sodium	340mg
Protein	20	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	3.5g	Iron	0mg
Sugars	0g	Added Sugars		Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat	0g	Zinc	0
Lactose		Monounsaturated Fat	0g	Phosphorus	
Sucrose		Cholesterol	55mg		
Vitamin A(IU)•	0	Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

 Additional Images

