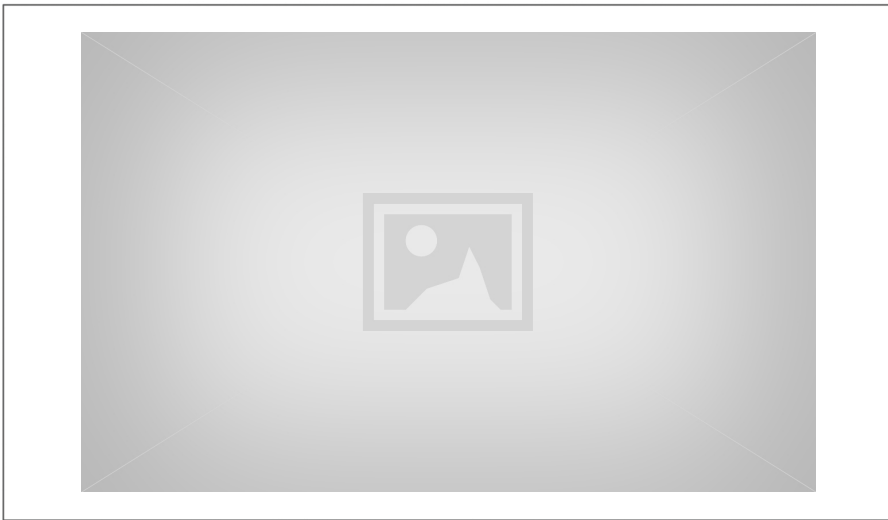




SEABOARD FARMS

# 242447 - Pork Loin Half Boneless Strap Off Fresh

Our Prairie Fresh USA Prime boneless loin is an all-natural boneless pork loin 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 boneless loin 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 74  
Serving size 4OZ(112g)

Amount per serving  
**Calories 170**

	% Daily Value*
<b>Total Fat</b> 9g	<b>14%</b>
Saturated Fat 3.5g	<b>18%</b>
Trans Fat	
<b>Cholesterol</b> 50mg	<b>17%</b>
<b>Sodium</b> 50mg	<b>2%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes Added Sugar	<b>%</b>
<b>Protein</b> 22g	
Vitamin D	<b>%</b>
Calcium	<b>0%</b>
Iron	<b>2%</b>
Potassium	<b>%</b>

\* 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

Save any juice that is in the pan after cooking for a delicious au jus to pour over the sliced roast.

### Prep & Cooking Suggestions

Preheat oven to 350 F. Remove from package and place uncovered roast lean side down in an oven-safe dish. Cook roast approximately 8-11 minutes per pound or until internal temperature reaches 145-160 F. For slicing ease, let the roast stand several minutes before slicing across the small end into 1/4" slices. Ovens vary. Adjust cooking time accordingly.

### 📄 Product Specifications

Brand	Manufacturer	Product Category
SEABOARD FARMS	SEABOARD FOODS	Pork

MFG #	SPC #	GTIN	Pack	Pack Desc.
05626	242447	90736490056267	4	4/5# AVG

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
20.8lb	20lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14.38in	10.38in	6in	0.52ft3	11x9	28DAYS	33°F / 39°F



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## Nutrition Analysis - By Serving

Calories	170	Total Fat	9g	Sodium	50mg
Protein	22	Trans Fats		Calcium	
Total Carbohydrates...	0g	Saturated Fat	3.5g	Iron	
Sugars	0g	Added Sugars		Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	50mg		
Vitamin A(U)		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

