



SEABOARD FARMS

242448 - Pork Loin Bone In Center Cut 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 24
Serving size 4OZ(112g)

Amount per serving
Calories 220

	% Daily Value*
Total Fat 14g	22%
Saturated Fat 5g	25%
Trans Fat	
Cholesterol 70mg	23%
Sodium 55mg	2%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes Added Sugar	%

Protein 22g	
Vitamin D	6%
Calcium	2%
Iron	%
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

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 degrees 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.
37166	242448	90736490371667	6	6/6# AVG

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
38.1lb	36lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18.81in	16.63in	5.88in	1.06ft3	6x8	21DAYS	33°F / 39°F



SEABOARD FARMS

242448 - Pork Loin Bone In Center Cut 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 Analysis - By Serving

Calories	220	Total Fat	14g	Sodium	55mg
Protein	22	Trans Fats		Calcium	
Total Carbohydrates...	0g	Saturated Fat	5g	Iron	
Sugars	0g	Added Sugars		Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	70mg		
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

