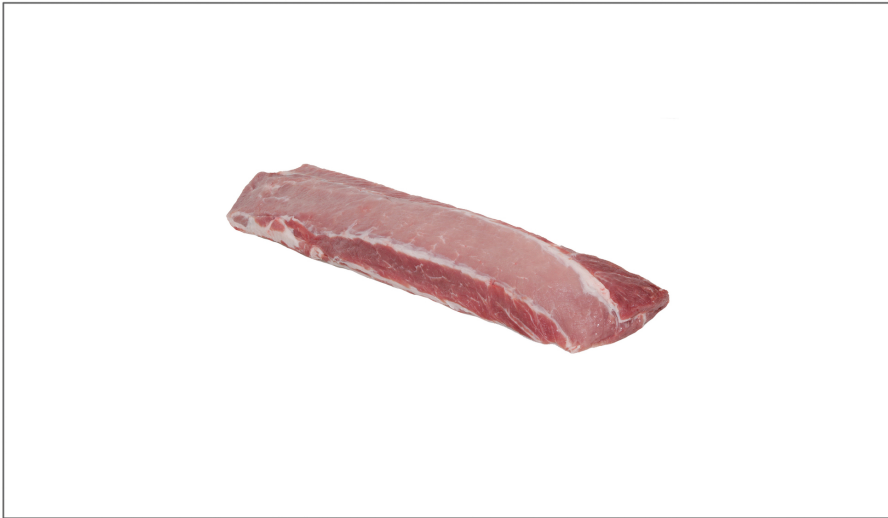




SEABOARD FARMS

# 270783 - Pork Loin Boneless Strap Off Marinated

Prairie Fresh Signature loins are a perfect fit for an at home chef that is looking to be creative in the kitchen. Our loins are ready to be roasted, simmered and sauted with whatever seasonings you desire.



### \* Benefits

Product of the USA.  
Tender and delicious every time.

### Ingredients

BASTED WITH UP TO 16% ADDED SOLUTION OF WATER, POTASSIUM CHLORIDE, VINEGAR, NATURAL FLAVOR.

### ⚠ Allergens

#### Free From:

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

## Nutrition Facts

180 Servings Per Container

Serving size **4 oz/112 gram**

Amount per serving  
**Calories 150**

% Daily Value\*

<b>Total Fat</b> 7 g	<b>13%</b>
Saturated Fat 2.5 g	<b>13%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 65 mg	<b>22%</b>
<b>Sodium</b> 260 mg	<b>11%</b>
<b>Total Carbohydrate</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes Added Sugar	<b>%</b>
<b>Protein</b> 21 g	
<b>Vitamin D</b>	<b>0%</b>
<b>Calcium</b>	<b>0%</b>
<b>Iron</b>	<b>2%</b>
<b>Potassium</b>	<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.

### 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 like a fresh green salad or roasted vegetables, like Brussel sprouts and mushrooms or squash and peppers.

### Prep & Cooking Suggestions

If frozen, thaw completely. Remove from package. Place on a roasting pan. Roast in a preheated 350 degree F oven for 20-30 minutes per pound or until internal temperature reaches 155-160 degrees F. Remove from oven and let the loin stand for several minutes before slicing. For grill: Grill until internal temperature reaches 155-155 degrees F. Turn to prevent burning. Remove from grill and let stand for several minutes before slicing. Grill and oven temperatures vary. Adjust cooking time accordingly.

### 📄 Product Specifications

Brand	Manufacturer
SEABOARD FARMS	Seaboard Foods LLC

MFG #	SPC #	GTIN	Pack	Pack Desc.
624	270783	90736490006248	5	5 / 1 / 9.0 LBR

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
46.81 lb	45 lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23.38 in	15.88 in	5.38 in	1.15 ft3	5x10	45 DAYS	28 °F / 34 °F



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## Nutrition Analysis - By Serving

Calories	150	Total Fat	7 g	Sodium	260 mg
Protein	21	Trans Fats	0 g	Calcium	
Total Carbohydrates...	0 g	Saturated Fat	2.5 g	Iron	
Sugars	0 g	Added Sugars		Potassium	
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	65 mg		
Vitamin A(U)		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

