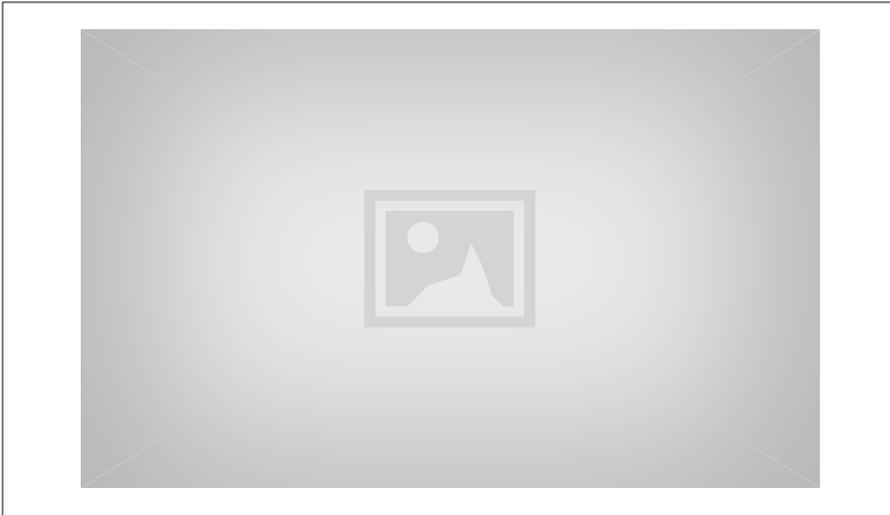




SEABOARD

# 288542 - Pork Back Rib 2.5 Dn Peeled Dnr

Backribs come from the blade and center section of the pork loin. Backribs can also be referred to as "baby" backribs because they are smaller than spareribs. Prairie Fresh backribs are trimmed to exacting specifications and great-tasting from the Prairie Fresh connected food system.



## Nutrition Facts

<b>Servings per Container</b>	<b>124</b>
<b>Serving size</b>	<b>4.00ozs (4oz)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>300</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 25g	<b>38%</b>
Saturated Fat 9g	<b>45%</b>
Trans Fat 0g	
<b>Cholesterol</b> 75mg	<b>25%</b>
<b>Sodium</b> 70mg	<b>3%</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> 19g	
Vitamin D 0mcg	<b>0%</b>
Calcium 0mg	<b>0%</b>
Iron 0mg	<b>0%</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

Product of the USA.  
Great for grilling or smoking.  
Gluten free.  
USDA approved.  
0 grams of trans fat per serving.

Ingredients	Allergens
Pork	<b>Free From:</b> crustaceans              eggs              fish              milk peanuts              sesame              soy              tree nuts wheat

<h3>Handling Suggestions</h3> <p>Keep refrigerated. May be frozen.</p>
<h3>Serving Suggestions</h3> <p>Slice ribs into individual servings and serve with potato salad.</p>
<h3>Prep &amp; Cooking Suggestions</h3> <p>Thaw ribs completely before cooking. Roast, grill or smoke until tender and internal temperature reaching 145 F. Let ribs rest at least 10 minutes.</p>

<h3>Product Specifications</h3>						
Brand		Manufacturer				
SEABOARD		SEABOARD FOODS				
MFG #	SPC #	GTIN	Pack	Pack Desc.		
88542	288542	90736490885423	12	12/2.5#AVG		
Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition		
30.9lb	30lb	USA				
<b>Shipping Information</b>						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
19.9in	12.9in	8in	1.19ft3	6x5	270DAYS	0°F / 32°F



**SEABOARD**

**288542 - Pork Back Rib 2.5 Dn Peeled Dnr**

Backribs come from the blade and center section of the pork loin. Backribs can also be referred to as "baby" backribs because they are smaller than spareribs. Prairie Fresh backribs are trimmed to exacting specifications and great-tasting from the Prairie Fresh connected food system.



Nutrition Analysis

Calories	300	Total Fat	25g	Sodium	70mg
Protein	19	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	9g	Iron	0mg
Sugars	0g	Added Sugars		Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	75mg		
Vitamin A(U)	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

