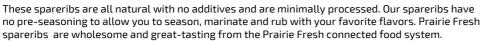


#### **SEABOARD**

## 915278 - Pork Rib Spare Frz 4.8#Dn F2 F Dnr





**290** 



#### \* Benefits

Product of the USA All natural Minimally processed, no artificial ingredients.

Ingred	ients
1116164	101103



Allergens

#### Free From:

crustaceans
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# **Nutrition Facts**

Servings per Container 112.00g (4oz) Serving size

Amount per serving

Calories

Daily Value* 38% 45%
45%
17%
3%
0%
0%
%
0%
0%
6%
%

<sup>\*</sup> 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 ribs into individual servings and serve with potato salad.

#### Prep & Cooking Suggestions

Preheat oven to 350 degrees F. Roast ribs uncovered in a shallow pan. Bake for 1 1/2 to 2 hours until tender. Let rest 5 minutes before slicing. Ovens vary. Adjust cooking time accordingly.

#### **Product Specifications**

Brand				Manufacturer	Product Category		
	SEABOARD			SEABOARD FOODS	Pork		
	MFG #	MFG # SPC #		GTIN	Pack	Pack Desc.	
	41132	91527	78	90736490411325	4	1/33# AVG	

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
35lb	33lb	USA		No

Shipping Information								
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To		
23in	12in	6in	0.96ft3	6x3	30DAYS	0°F / 32°F		





#### **SEABOARD**

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These spareribs are all natural with no additives and are minimally processed. Our spareribs have no pre-seasoning to allow you to season, marinate and rub with your favorite flavors. Prairie Fresh spareribs are wholesome and great-tasting from the Prairie Fresh connected food system.

#### **Nutrition Analysis**

Calories	290	Total Fat	25g	Sodium	65mg
Protein	19	Trans Fats	0g	Calcium	0mg
Total Carbohydrates	0g	Saturated Fat	9g	Iron	
Sugars	0g	Added Sugars		Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	50mg		
Vitamin A(IU)•	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

# Additional Images









