

SEABOARD FARMS 919715 - Pork Butt Boston Bone In F2 F

We kept the bone-in on this pork shoulder butt to allow for your creativity to flourish. Take this shoulder butt to the oven to be roasted, slow cooker for a low and slow cook or to the smoker for a flavor profile that will wow any guest of yours.



	Nutrition FactsServings per Container260Serving size40z (112g)Amount per serving260		
100	Calories 260		
20	% Daily Value		
		Total Fat 19g 299	
	and the second se	Saturated Fat 6g 30	
		Trans Fat 0g	
		Cholesterol 65mg 229	
≭ Benefits		Sodium 70mg 3º	
		Total Carbohydrate 0g 00	
All Natural Minimally processed. No ar	tificial ingredients	Dietary Fiber 0g 0	
Versatile to be used in a va	Total Sugars 0g		
Gluten Free	-	Includes Added Sugar	
Ingredients	Allergens	Protein 21g	
		Vitamin D 0mcg 0	
Pork	Free From:	Calcium Omg O	
	crustaceans 🛞 shellfish 🌘 mollusks	Iron Omg O	
	🔘 eggs 🐼 fish 👔 milk 🔇 peanuts	Potassium	
	💮 sesame 🛞 soy 💮 tree nuts 🌘 wheat	* The % Daily Value (DV) tells you how much a nutrient i a serving of food contributes to a daily diet. 2,000 calori 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

For slicing ease, carve roast into 1/8" slices. Save any juice that is in the pan after cooking for a delicious au jus to pour over the slices or shredded pork.

Prep & Cooking Suggestions

Preheat oven to 275 F. Season roast to taste and place lean side down in shallow pan. Cook uncovered for 55-85 minutes per pound until tender and reaches an internal temperature of at least 185 F. Remove roast from oven and let rest 10-15 minutes before slicing. Ovens vary. Adjust cooking time accordingly.

Product Specifications

Brand		Manufacturer			Product Category			
SEABOARD FARMS		SEABOARD FOODS			Pork			
_								
MFG #	SPC #		GTIN		Pack	Pack Desc.		
22126	919715		90736490221269		4	8/8# AVG		
Gross Weigh	nt Net Weig	ht	Country of Origin		osher	Child Nutrition		
66lb	64lb		USA			No		
Shinning Information								

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
23in	12in	11in	1.76ft3	6x3	0DAYS	0°F / 32°F	



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SGCFOODSERVICE

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Nutrition Analysis - By Measure

Calories	260	Total Fat	19g	Sodium	70mg
Protein	21	Trans Fats	Og	Calcium	0mg
Total Carbohydrates…	Og	Saturated Fat	6g	Iron	0mg
Sugars	Og	Added Sugars		Potassium	
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	65mg		
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-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



