

#### **SEABOARD FARMS**

## 925414 - Pork Neck Bones Gas Flushed Frz



Pork neckbones have a small amount of meat on them, but when simmered for a few hours, they add rich flavor to broths and sauces. Pork neckbones has seen a resurgence in the culinary world.



#### \* Benefits

Product of the USA **USDA** inspected Perfect for soups

Ingredients	Allergens
Pork	Free From:  Strustaceans shellfish shoullusks  eggs fish shoull milk shellfish peanuts  so sesame soy tree nuts shellfish wheat

# **Nutrition Facts**

Servings per Container 120 100gram Serving size

Amount per serving Calarias

Calories	182
% Da	aily Value*
Total Fat 8g	%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 68mg	23%
Sodium 666mg	29%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 26g	
Vitamin D 1mcg	5%
Calcium 14mg	1%
Iron 1mg	6%
Potassium 337mg	7%

#### \* 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

Neck bone soup.

## Prep & Cooking Suggestions

Rinse neckbones and place in a large pot. Season with salt and pepper. Cover the bones with 2-3 inches of water or until they are covered. Boil the water for 15 minutes. Skim the foam off of the top. Simmer the neckbones for an hour. Add vegetable and garlic to the pot once the pork is cooked. Cook the vegetables on low heat for approximately 20 minutes. Serve warm with rice.



#### **Product Specifications**

Brand	Manufacturer
SEABOARD FARMS	SEABOARD FOODS

MFG #	SPC #	GTIN	Pack	Pack Desc.
05414	925414	10736490054144	1	1/30# AVG

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
42.53lb	40.66lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
24.5in	12in	7.69in	1.31ft3	6x3	28DAYS	0°F / 32°F





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## Nutrition Analysis - By Measure

Calories	182	Total Fat	8g	Sodium	666mg
Protein	26	Trans Fats	0g	Calcium	14mg
Total Carbohydrates···	0g	Saturated Fat	3g	Iron	1mg
Sugars	0g	Added Sugars	0g	Potassium	337mg
Dietary Fiber	0g	Polyunsaturated Fat	0g	Zinc	0
Lactose		Monounsaturated Fat	0g	Phosphorus	
Sucrose		Cholesterol	68mg		
Vitamin A(IU)•	0	Vitamin D	1mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

# Additional Images









