



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.



Nutrition Facts

Servings per Container 120  
Serving size 100gram

Amount per serving  
**Calories 182**

	% Daily Value*
<b>Total Fat</b> 8g	%
Saturated Fat 3g	15%
Trans Fat 0g	
<b>Cholesterol</b> 68mg	23%
<b>Sodium</b> 666mg	29%
<b>Total Carbohydrate</b> 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
<b>Protein</b> 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.

\* Benefits

Product of the USA  
USDA inspected  
Perfect for soups

Ingredients

Pork

⚠ Allergens

Free From:

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

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 LLC

MFG #	SPC #	GTIN	Pack	Pack Desc.
5414	925414	10736490054144	1	1 / 1 / 30.0 LBR

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
31.7lb	30lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TLxHl	Shelf Life	Storage Temp From/To
24.5in	12in	7.69in	1.31ft3	6x6	14DAYS	28°F / 34°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

