

# **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.



		<b>Nutrition Fa</b>	cts	
	Servings per Container 120 Serving size 100gram			
Hara Notestine C5414 Watershift	Amount per serving Calories	182		
	Hinda and Annual A	% Da	ily Value*	
		Total Fat 8g	%	
		Saturated Fat 3g	15%	
		Trans Fat 0g		
		Cholesterol 68mg	23%	
* Benefits		Sodium 666mg	29%	
		Total Carbohydrate Og	0%	
Product of the USA USDA inspected		Dietary Fiber Og	0%	
Perfect for soups		Total Sugars 0g		
		Includes 0g Added Sugar	0%	
Ingredients	Allergens	Protein 26g		
		Vitamin D 1mcg	5%	
Pork	Free From:	Calcium 14mg	1%	
	💮 crustaceans 🛞 shellfish 🌘 mollusks	Iron 1mg	6%	
	eggs ( fish ( ) milk ( peanuts	Potassium 337mg	7%	
	🛞 sesame 🛞 soy 🕼 tree nuts 🍘 wheat	* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. a day is used for general nutrition advice.	a nutrient in	

### 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

24.5in

12in

7.69in

1.31ft3

Brand					Manufacturer						
SEABOARD FARMS					SEABOARD FOODS						
MFG a	#	SPC #			GTIN			Pack	Pack Desc.		
05414	1	925414			10736490054144			1	1/30# AVG		
Gross Weight Net Weigh		ght	t Country of Origin		K	osher	Child Nutrition				
42.53lb			40.66I	b		ι	USA				No
Shipping Information											
Length	Wid	th	Height	Volu	ume	TIx	HI	Shelf L	ife Storage Temp From/To		

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	Og	Calcium	14mg
Total Carbohydrates…	Og	Saturated Fat	3g	Iron	1mg
Sugars	Og	Added Sugars	Og	Potassium	337mg
Dietary Fiber	Og	Polyunsaturated Fat	Og	Zinc	0
Lactose		Monounsaturated Fat	Og	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



