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.

SGC FOODSERVICE

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

Nutrition Facts

Servings per Container	**120**
Serving size	**100gram**
Amount per serving	
Calories	**182**
	% Daily Value*
Total Fat 8g	**%**
Saturated Fat 3g	**15%**
Trans Fat	
Cholesterol 68mg	**23%**
Sodium 666mg	**29%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes Added Sugar	**%**
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	Product Category
SEABOARD FARMS	SEABOARD FOODS	Pork

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

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
31.87lb	30lb	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		Calcium	14mg
Total Carbohydrates•••	0g	Saturated Fat	3g	Iron	1mg
Sugars	0g	Added Sugars		Potassium	337mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	68mg		
Vitamin A(IU)•		Vitamin D	1mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

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