



SEABOARD FARMS

942448 - Pork Loin Bone In Center Cut Fzn

Our Prairie Fresh USA Prime boneless loin is an all-natural boneless pork loin that is as close as we have ever come to pork perfection. We manage every step from farm to processing, raising our pork on American-owned farms. Industry-leading technology helps us hand-select our premium cuts based on superior marbling, color and tenderness. This minimally processed boneless loin has no artificial ingredients and is ready to be roasted, grilled or smoked. Prairie Fresh USA Prime will provide rich, juicy flavor in every bite. It truly is pork that is a cut above the rest of the market.



Nutrition Facts

24 Servings Per Container

Serving size **4 OZ (112g)**

Amount per serving
Calories 220

	% Daily Value*
Total Fat 14 g	22%
Saturated Fat 5 g	25%
Trans Fat	
Cholesterol 70 mg	23%
Sodium 55 mg	2%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes Added Sugar	%
Protein 22 g	
Vitamin D 0 mcg	0%
Calcium 17 mg	1%
Iron	%
Potassium 273 mg	6%

* 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

Superior tenderness
All Natural, minimally processed and no artificial ingredients.
Product of the USA
American owned farms

Ingredients

Pork

Allergens

Free From:

- crustaceans
- 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

Save any juice that is in the pan after cooking for a delicious au jus to pour over the sliced roast.

Prep & Cooking Suggestions

Preheat oven to 350 F. Remove from package and place uncovered roast lean side down in an oven-safe dish. Cook roast approximately 8-11 minutes per pound or until internal temperature reaches 145 degrees F. For slicing ease, let the roast stand several minutes before slicing across the small end into 1/4" slices. Ovens vary. Adjust cooking time accordingly.

Product Specifications

Brand	Manufacturer
SEABOARD FARMS	Seaboard Foods LLC

MFG #	SPC #	GTIN	Pack	Pack Desc.
37166	942448	90736490371667	6	6 / 1 / 6.89 LBR

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
35.23 lb	35 lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18.81 in	16.63 in	5.88 in	1.06 ft3	6x8	21 DAYS	28 °F / 34 °F



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Nutrition Analysis - By Serving

Calories	220	Total Fat	14 g	Sodium	55 mg
Protein	22	Trans Fats		Calcium	17 mg
Total Carbohydrates...	0 g	Saturated Fat	5 g	Iron	
Sugars	0 g	Added Sugars		Potassium	273 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	70 mg		
Vitamin A(IU)	0	Vitamin D	0 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0 mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

