

## - Pork Loin Bone In Center Cut FLR TI 1/8"

Prairie Fresh® Signature loins are a perfect fit for an at home chef that is looking to be creative in the kitchen. Our loins are ready to be roasted, simmered and sautéed with whatever seasonings you desire.



### MARKETING

Product of the USA.. Tender and delicious every time.. American Owned Farms

## Nutrition Facts

252 Servings per container

**Serving Size** 4 ounce/112 gram

**Amount Per Serving**

**Calories** **180**

% Daily Value\*

**Total Fat** 10 g **16%**

Saturated Fat 5 g **25%**

Trans Fat 0 g

**Cholesterol** 55 mg **19%**

**Sodium** 340 mg **14%**

**Total Carbohydrates** 0 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes Added Sugars %

**Protein** 20 g

Vitamin D 0%

Calcium 2%

Iron 4%

Potassium 325 mg %

\* The % Daily Values (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.

### PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack			
604	213415	90736490006040	2 pc per bag/2 bags per box			
Brand		Brand Owner	GPC Description			
Prairie Fresh® Signature		Seaboard Foods LLC	Pork - Unprepared/Unprocessed			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
65.88 LBR	63 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23.688 INH	12.75 INH	11.313 INH	1.977 FTQ	6x5	35 Days	28 FAH / 34 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

### 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.

### ALLERGENS

**C** = 'Contains'; **MC** = 'May Contain'; **N** = 'Free From'; **UN** = 'Undeclared'; **NI** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients'; **60** = 'Not Derived From Ingredients'; **NI** = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

### INGREDIENTS

Basted NTE 16% Added Solution\* of Water, Potassium Chloride, Vinegar, Natural Flavor.

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### PREPARATION & COOKING SUGGESTIONS

If frozen, thaw completely. Remove from package. Place on a roasting pan. Roast in a preheated 350 degree F oven for 20-30 minutes per pound or until internal temperature reaches 155-160 degrees F. Remove from oven and let the loin stand for several minutes before slicing. For grill: Grill until internal temperature reaches 155-155 degrees F. Turn to prevent burning. Remove from grill and let stand for several minutes before slicing. Grill and oven temperatures vary. Adjust cooking time accordingly.

### SERVING SUGGESTIONS

Slice and serve with side dishes like a fresh green salad or roasted vegetables, like Brussel sprouts and mushrooms or squash and peppers. Serve with vegetables or a simple fresh green salad.

### MORE INFORMATION

### NUTRITIONAL ANALYSIS

Calories	180
Protein	20 g
Total Carbohydrates	0 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	10 g
Trans Fat	0 g
Saturated Fat	5 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	55 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	340 mg
Calcium	
Iron	
Potassium	325 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	0.355 mg
Vitamin B-12	
Nitrates	

### NUTRITIONAL CLAIMS

FREE_FROM_GLU TEN	YES
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### MORE IMAGES

