

## - PORK BACKRIBS 2.5/D VP

Backribs come from the blade and center section of the pork loin. Backribs can also be referred to as "baby" backribs because they are smaller than spareribs. Prairie Fresh® backribs are trimmed to exacting specifications and great-tasting from the Prairie Fresh® connected food system.



### MARKETING

Product of the USA.. Great for grilling or smoking.. 0 grams of trans fat per serving.. USDA approved.

## Nutrition Facts

116 Servings per container

**Serving Size 4 ounce/112 gram**

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**Amount Per Serving**

**Calories 300**

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% Daily Value\*

<b>Total Fat</b> 25	<b>38%</b>
Saturated Fat 9 g	<b>45%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 75 mg	<b>25%</b>
<b>Sodium</b> 70 mg	<b>3%</b>
<b>Total Carbohydrates</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 19 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	4%
Potassium 273 mg	4%

\* 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			
89032	219200	90736490890328	1 pc per bag/12 bags per box			
Brand		Brand Owner	GPC Description			
Prairie Fresh®		Seaboard Foods LLC	Pork - Unprepared/Unprocessed			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
33.98 LBR	31.8 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23.75 INH	12.875 INH	8.438 INH	1.493 FTQ	6x7	540 Days	-20 FAH / 0 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
TRACEABILITY_REGULATION	FSMA204	NOT_APPLICABLE	NOT_COVERED_BY_FTL			

### 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'; INII = '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

Pork

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### PREPARATION & COOKING SUGGESTIONS

Place ribs in shallow pan. Cover with foil and bake at 300°F for 2-2 1/2 hours or until tender. Finish on grill, turning and basting ribs with your favorite barbecue sauce for about 12 minutes. Ovens vary. Adjust cooking time accordingly.

### SERVING SUGGESTIONS

Slice ribs into individual servings and serve with potato salad. Slice and serve with dry rub seasons. Slice and serve with your favorite barbecue sauce.

### MORE INFORMATION

### NUTRITIONAL ANALYSIS

Calories	300
Protein	19 g
Total Carbohydrates	0 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	0
Vitamin A (RE)	0
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	25
Trans Fat	0 g
Saturated Fat	9 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	75 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	70 mg
Calcium	0 mg
Iron	0 mg
Potassium	273 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

### NUTRITIONAL CLAIMS

FREE_FROM_GLU TEN	YES
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### MORE IMAGES

