Prairie Fresh® Natural

219691 - Pork Shoulder Butt Boneless 1/4" Vacuum Pack

From beginning to end, our pork butts are controlled at every step. Our connected food system allows us to control key processes and deliver fresh, high-quality pork butts every time.



MARKETING

Cooked low and slow gives the best results.. Use your own seasoning rub or marinade.. Multiple cooking options-roast, crock pot, oven, grill or slow cooker.. Product of the USA

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
24166	219691	90736490241663	2 pc per bag/4bags per box

Brand	Brand Owner	GPC Description
Prairie Fresh® Natural	Seaboard Foods LLC	Pork - Unprepared/Unprocessed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
80.63 LBR	78 LBR	Yes	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
23.688 INH	12.75 INH	11.313 INH	1.977 FTQ	6x5	28 Days	28 FAH / 34 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

Nutrition Facts

264 Servings per container

Serving Size **4 ounce/112 gram**

Amount Per Serving

Calories **260**

	% Daily Value*
Total Fat 19	**29%**
Saturated Fat 6 g	**28%**
Trans Fat 0 g	
Cholesterol 65 mg	**22%**
Sodium 70 mg	**3%**
Total Carbohydrates 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 21 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	6%
Potassium 309 mg	6%

* 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.

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

INGREDIENTS

Pork

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PREPARATION & COOKING SUGGESTIONS

Preheat oven to 275°F. Season roast to taste and place lean side down in shallow pan. Cook uncovered for 55-85 minutes per pound until tender and reaches an internal temperature of at least 185°F. Remove roast from oven and let rest for 10-15 minutes before slicing. Ovens vary. Adjust cooking time accordingly.

SERVING SUGGESTIONS

Asian Pork Stir-fry Bake. BBQ Pork Mac N' Cheese. BBQ pork sliders with Pineapple ranch slaw. Cuban style sandwich.

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	260
Protein	21 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	19
Trans Fat	0 g
Saturated Fat	6 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	65 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	70 mg
Calcium	0 mg
Iron	0 mg
Potassium	309 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

FREE_FROM_GLUTEN	YES

MORE IMAGES



