

- Pork Shoulder Butt Bone In 1/4" *All Natural

We kept the bone-in on this pork shoulder butt to allow for your creativity to flourish. Take this shoulder butt to the oven to be roasted, slow cooker for a low and slow cook or to the smoker for a flavor profile that will wow any guest of yours.



MARKETING

All Natural. Minimally processed. No artificial ingredients. Versatile to be used in a variety of dishes. Gluten Free

Nutrition Facts

260 Servings per container

Serving Size 4 oz

Amount Per Serving
Calories **210**

% Daily Value*

Total Fat 14 g **21%**

Saturated Fat 5 g **24%**

Trans Fat 0 g

Cholesterol 70 mg **23%**

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 20 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0 mg 6%

Potassium 356 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.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack			
22126	219715	90736490221269	2 pc per bag/4 bags 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	
86.6 LBR	84 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	21 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			

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

- Pork Shoulder Butt Bone In 1/4" *All Natural

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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 10-15 minutes before slicing. Ovens vary. Adjust cooking time accordingly.

SERVING SUGGESTIONS

For slicing ease, carve roast into 1/8" slices. Save any juice that is in the pan after cooking for a delicious au jus to pour over the slices or shredded pork. BBQ pulled pork sandwich Bow tie pasta with braised pork white wine and bacon

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	210
Protein	20 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	14 g
Trans Fat	0 g
Saturated Fat	5 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	70 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	70 mg
Calcium	0 mg
Iron	0 mg
Potassium	356 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

FREE_FROM_GLU TEN	YES
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