

## - Pork Belly Skins

Belly skin comes from a hog's underside. It can be used for cracklings, chicharrons or pork rinds. Belly skins are bulk packed in a single poly bag with 10 days of fresh shelf-life.



### MARKETING

Product of the USA. American Farm Owned. USDA Inspected

## Nutrition Facts

136 Servings per container

**Serving Size** 100g

**Amount Per Serving**  
**Calories** 615

% Daily Value\*

**Total Fat** 62.4 **79%**

Saturated Fat 22 g %

Trans Fat 0 g

**Cholesterol** 67 mg **22%**

**Sodium** 685 mg **30%**

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

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

**Protein** 12 g

Vitamin D 0 mcg %

Calcium 10 mg 1%

Iron 0 mg 0%

Potassium 139 mg 3%

\* 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			
7521	219752	10736490075217	30# box			
Brand		Brand Owner	GPC Description			
Seaboard Foods		Seaboard Foods LLC	Pork - Unprepared/Unprocessed			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
31.7 LBR	30 LBR	No	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	10 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 Belly Skin

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### PREPARATION & COOKING SUGGESTIONS

Pork belly skin is very tough so you'll need a very sharp knife. Ask your butcher to score it for you.

### SERVING SUGGESTIONS

Great ingredient for charcuterie. Use for chicharron or pork rinds.

### MORE INFORMATION

### NUTRITIONAL ANALYSIS

Calories	615
Protein	12 g
Total Carbohydrates	0 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	0
Vitamin A (RE)	0
Vitamin C	
Magnesium	
Monosodium	

Total Fat	62.4
Trans Fat	0 g
Saturated Fat	22 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	67 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	685 mg
Calcium	10 mg
Iron	0 mg
Potassium	139 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

### NUTRITIONAL CLAIMS

### MORE IMAGES

