

Dilgard Pork

Spareribs Light Frozen



Dilgard #
M07007 FROZEN



PRODUCT INFORMATION

The spareribs shall be as described in Item No. 416, except the sternum and the ventral portion of the costal cartilages shall be excluded along with the flank portion. The breast shall be removed at a point which is dorsal to the curvature of the costal cartilages. If specified by the purchaser the diaphragm shall be excluded. Purchaser may also specify that the spareribs be separated into two approximate equal portions by a lengthwise cut.

REF: NAMP

Nutritional

Calories: 105
Calories from fat: 75
Total Fat: 8.38 g
Saturated fat: 3.11 g
Cholesterol: 33 mg
Protein: 6.87 mg
Calcium: 12.7 mg
Iron .39 mg
Sodium: 28 mg

Packaging

1 35 lb Random Weight

Storage

FREEZE



Pork Facts:

Pork is eaten in several forms, mostly cooked. Pork can also be processed into different forms, which may also extend the shelf life of the product, with the resultant products being cured (some hams, including the Italian *prosciutto*) or smoked or a combination of these methods (other hams, gammon, bacon or *pancetta*). It is also a common ingredient in sausages. Charcuterie is the branch of cooking devoted to prepared meat products, many from pork. However, by some definitions, "pork" denotes only fresh pig meat