



Product Code# 40130

UPC#90743692401306

Pork Loin Rib Ends Boneless Vac Pac

This product comes from select Butcher loins. It's the end piece off of our boneless center cut on the prime rib side of the pork loin. The pieces are placed on a vac pac machine and have 3 packages per box. Great value piece of meat, could be used for boneless Pork Chops, Pork Cubed Steaks, Kabobs, Diced and many other usages.

This product is great for...

Grilling
Broiling or
Frying

Recommended Target Areas

Family Dinners
Buffet Lines
Diners
Casinos
Ethnic Restaurants
Caterers

Box and Stack

30lb Amity Box
7 Boxes per Row
6 Layers High
42 Boxes per Pallet

Box Dimensions

Length	18 11/16
Width	14
Depth	5 7/8
Cubic Ft.	.89 Ft.

Pack Size: Bulk Vac Pac 3 bags per box

Weight: Catch Weight

Country of Origin: USA/Canada

Storage Temperature: Fresh recommended temperature 28-34°

Priced: By the pound

Revised 12/9/15