



Export Specs

Product Code# 41202

UPC# 90743692412029

Pork Loins Boneless Short Cut EXP

This product is made from selected Butcher Pork Loins. These pork loins are boned out and are trimmed to a 1/4" max fat, 1/8" max fat over the blade meat with a 1/2" average side strap marked from the lean in the strap. The shoulder end is cut back to where the longissimus shall be equal to or larger than the spinalis dorsi (3-4 rib break). The blade meat would average 2 1/2" in length +/- 1/2". The loin end is removed at the pin bone with a straight cut, even with the pork loin, spreaders are placed between each row then frozen.

Loading

The product is floor loaded on a container, unless the load is requested to be palletized on the container.

Box and Stack

J Loin box
3 Boxes per Row
8 Layers High
24 Boxes per Pallet

Box Dimensions

Length	25 7/8
Width	17 7/16
Depth	4 7/8
Cubic Ft.	1.273Ft.

Pack Size: 6pc individually poly wrapped

Weight Catch Wt.

Country of Origin: USA/Canada

Storage Temperature: Fresh recommended temperature 0° - 10°

Priced: By the pound

Revised 12/8/15