



Product Code# 41227

UPC# 90743692412272

Pork Loins Center Cut Boneless Vac Pack 1/2 Pcs

This product is made from selected Butcher Pork Loins. These pork loins are boned out by our highly skilled butchers. The loin is trimmed to a 1/4" max fat with a 3/4" average side strap. The loin end is removed at the pin bone with a straight cut, even with the pork loin. The rib end side is short cut to show a minimum 2 1/2" diameter total muscle area. The boneless center cut is then cut into 2 portions and individually vac packed and packed 12 portions per box.

This product is great for...

Roasting
Grilling or
Broiling

Recommended Target Areas

Retail

Box and Stack

Amity Box
5 Boxes per Row
10 Layers High
50 Boxes per Pallet

Box Dimensions

Length	25 1/16
Width	15 9/16
Depth	5 5/8
Cubic Ft.	1.2 Ft

Pack Size: 12 pc Individually Vac Packed

Weight Catch Wt.

Country of Origin: USA/Canada

Storage Temperature: Fresh recommended temperature 28-34°

Priced: By the pound

Revised 12/9/15