



Export Specs

Product Code# 61890

UPC# 90743692618902

Pork Loin Canadian Backs Center Cut 5-9 Vac Pac

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 and side strap removed. The loin end is removed at the pin bone with a straight cut, even with the pork loin. The rib end side is cut back to have a minimum 2" circumference. Spreaders are placed between the boxes and frozen.

Loading

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

Box and Stack

6pc 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: 6pc individually Vac packed

Weight Catch Wt.

Country of Origin: USA/Canada

Storage Temperature: Fresh recommended temperature 0° - 10°

Priced: By the pound

Revised 12/8/15