



Product Code# 81222

UPC# 90743692812225

Boneless Seasoned Pork Loin CC Strap On Vac Pack

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 then the boneless center cut is enhanced with our special formula to insure a very moist and flavorful piece of meat. This product is then individually vac packed 6 pieces per box, spreader between every row and frozen.

This product is great for...

Roasting
Grilling or
Broiling

Recommended Target Areas

Hospitals
Nursing Homes
Private Country Clubs
Hotels
Fine Dining

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: 6pc individually vac packed

Weight Catch Wt.

Country of Origin: USA/Canada

Storage Temperature: Frozen recommended temperature 0 - 10°

Priced: By the pound

Revised 12/9/15