



Product Code# 81225

UPC# 90743692804558

Pork Loins CC Seasoned Frenched VP

This product is made from our select Butcher Pork Loins. This product is made by removing the tenderloin, sirloin at the first rib bone, the rib end is removed after the 11th rib. The chine bone and back bone are removed at this point. The only bones left on the rack of pork are the 11 rib bones which are frenched down about 1 1/2". The fat on the rack of pork is now hand trimmed down to a 1/4" max then enhanced with our special formula, this insures a very moist and tender rack of pork, then it's individually vac packed two pieces per box.

This product is great for...

Grilling
Oven Roasting
Baking

Recommended Target Areas

Hospitals
Nursing Homes
Private Country Clubs
Hotels
Fine Dining

Box and Stack

20lb Amity or Private Label Box
9 Boxes per Row
7 Layers High
63 Boxes Per Pallet

Box Dimensions

Length	16	5/8
Width	11	5/16
Depth	4	7/8
Cubic Ft.		.53

Pack Size: 2 Individually Vac Pac Pcs Per Box

Weight Net

Country of Origin: USA/Canada

Storage Temperature: Frozen recommended temperature 0 to -10°

Priced: By the pound

Revised 12/9/15