



Product Code# 41220

UPC# 90743692412203

Pork Loins Center Cut Boneless 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 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 to give you an even Boneless Pork Center Cut from one end to the other. This loin can be cut end to end for Boneless Pork Chops or can be used as a five star Pork Roast.

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: Fresh recommended temperature 28-34°

Priced: By the pound

Revised 12/9/15