

Natural PrairieFresh® Premium Pork Bone-In Loins

- ◆ 1/8-inch trim
- ◆ Loin/shoulder separation straight line beginning between the second and third rib
- ◆ Ham/loin separation 1.75 inches (+/- .25 inches) from aitch bone
- ◆ Scribe at center of loin (9th rib) is 4.0 inches (+/- 1/4 inch) when measuring from the underside of the chine bone to the tip of the rib bone
- ◆ Ten to 14 inches of false lean exposed at shoulder end
- ◆ Spinal cord removed
- ◆ Clean channel

Product Code	Product Description	PC/Bag	Bag/Box	Case Weight	Case Dimension	Cube	Pallet Tie/High
31725	Pork loin, bone-in, ultra light	2	2	72.11	31.813x12.375x10.938	2.45	4/5
31325	Pork loin, bone-in, light	2	2	79.40	31.813x12.375x10.938	2.45	4/5
31525	Pork loin, bone-in, medium	2	2	88.15	31.813x12.375x10.938	2.45	4/5
33225	Pork loin, bone-in, light bladeless, FLR	2	2	73.65	31.813x12.375x10.938	2.45	4/5
33425	Pork loin, bone-in, medium, bladeless, FLR	2	2	79.94	31.813x12.375x10.938	2.45	4/5
37077	Pork loin, bone-in, center cut, loin center	2	2	54.50	23x12.375x10.938	1.77	6/5
37137	Pork loin, bone-in, center cut, FLO, tender in	2	2	62.92	23x12.375x10.938	1.77	6/5
37147	Pork loin, bone-in, center cut, FLR, tender in, 10 up	2	2	57.85	23x12.375x10.938	1.77	6/5
37187	Pork loin, bone-in, center cut, 8 rib Frenched style, tender out, FLR	2	2	20.60	18.125x16.063x5.5	.91	6/8

A Taste Like No Other®

Product of USA