

PrairieFresh Prime® Bone-in Pork Loins

- ◆ Intramuscular infusion of a precise blend of lean pork protein and fat for the highest degree of flavor, tenderness and juiciness
- ◆ Highly tolerant to cooking abuse and extended holding times
- ◆ 1/8-inch trim
- ◆ Moistness enhanced with up to a 16 percent solution
- ◆ Shoulder end removed for 11 rib center-cut loin
- ◆ Sirloin removed perpendicular to the chine 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

Product Codes	Product Description	PC/Bag	Bags/Box	Case Weight	Case Dimension	Cube	Pallet Tie/High
602	Pork loin, bone-in, center cut, 10 up, FLO, tender in	2	2	60.62	23x12.375x10.938	1.76	6/5
604	Pork loin, bone-in, center cut, 10 up, FLR, tender in	2	2	58.24	23x12.375x10.938	1.76	6/5
606	Pork loin, bone-in, center cut, 10 up, FLR, tender in, chine rounded	2	2	57.85	23x12.375x10.938	1.76	6/5
608	Pork loin, bone-in, center cut, 10 up, FLR, chine removed	2	1	25.63	22.875x15x5	0.98	6/5
612	Pork loin, bone-in, center cut, 8 rib, FLR, tender in	1	1	35.15	23x12x8	1.26	6/7
615	Pork loin, bone-in, center cut, 10 up, FLR, tender out	2	1	27.47	22.875x15x5	.98	5/10
616	Pork loin, bone-in, center cut, 10 up, FLR, tender out	2	2	54.74	23x12.375x10.938	1.76	6/5
651	Pork loin, bone-in, 10 rib, FLR	1	2	28.01	18.125x16.063x5.5	.91	6/8
658	Pork loin, bone-in, center cut	2	6	58.94	23x12.375x10.938	1.76	6/5

A Taste Like No Other®

Product of USA