



Chicago Meat Authority[®] BRT Pork Loin Roast

Impress your toughest customers with Chicago Meat Authority's BRT pork loin roast, cut from premium, boneless pork loins. The roast is cut in half and reversed, netted together and marinated. You will see the CMA difference the moment you open the package. The color is appetizing, the trim is consistent from piece to piece and each roast makes a great first impression.



FEATURES & BENEFITS

- 100% usable premium boneless pork loin roast ready for the carving station
- Cost efficient with no trimming and excellent portion control
- Moisture enhanced for ensured tenderness
- Individually vacuum packed for freshness, no mess and ease of handling

Pack Style	Case Size	CMA Code
2 Pieces (AVG 9-16 lbs. per piece)	Catch Weight	81333



Don't delay, place your order today!

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Your **Authority** on Quality Meat