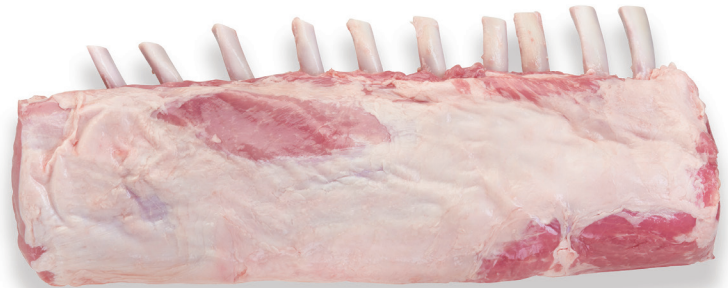


Pork Loin Frenched



Features:

- Chef's cut
- Individually vacuum sealed
- Cost efficient
- Excellent plate coverage
- Consistent sizing



Benefits:

- No mess handling
- Hand selected center cut pork loin racks
- Tender roasts, cut only from premium butcher-quality pork loins
- Excellent portion control, no trimming, no waste
- Enjoy custom cut chops for an eye-appealing presentation

CMA	Description	Pack Style	Quantity
81363	Pork Loin Rack - Marinated, Frozen; 5.75-7.75 lbs.	2 pcs; 1 per CV	Catch wt.
81365	Pork Loin Rack, Frozen; 5.75-7.75 lbs.	2 pcs; 1 per CV	Catch wt.
81397	Pork Loin Rack - Marinated, Frenched, Frozen; 5.75-7.75 lbs.	2 pcs; 1 per CV	Catch wt.
81373	Pork Loin Rack, 10 Rib - Fresh; 5.5 lbs. & Up	10 pcs; 1 per CV	Catch wt.
81393	Pork Loin Rack, 10 Rib - Frenched, Fresh	10 pcs; 2 per CV	Catch wt.

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