

Applewood Smoked Bone-In Pork Chops, 6 oz.



Nueske's Applewood Smoked Pork Chops are hand-trimmed and slowly smoked over glowing embers of genuine, sweet Wisconsin Applewood logs, in the traditional Nueske's manner. These tender, meaty chops are pre-cooked and very easy to prepare; simply warm over medium-high heat for just a few minutes per side and you have an impressive and flavorful entrée.

Nueske's Applewood Smoked Pork Chops are bone-in, cut to a 6 oz. weight, and packed two chops per package. These pork chops are fully cooked and ready to eat.

Product Specs

Product: Nueske's Applewood Smoked Bone-In Pork Chops, 6 oz. each, 2 Chops per Package <u>Nueske's Item Code:</u> 2286 Weight: 12 oz. average weight VP (two 6 oz. chops) Case Weight: 4.5 lbs. average weight Case Pack: Six 12 oz. average weight VP (Two 6 oz. chops per package, Twelve chops per case) Case Size: 12 3/8" x 10 3/8" x 3 3/4" (0.27 cubic feet) Cases per Pallet: 156 cases Layers per Pallet: 4 layers Cases per Layer: 39 cases Refrigerated Shelf Life: 80 Days at 38°F Frozen Shelf Life: 365 Days at -10°F Dating: julian



Nueske's Applewood Smoked Meats ~ Family Owned & Operated ~ Since 1933 203 N. Genesee St., Wittenberg, WI 54499 ~ (800) 382-2266 ~ www.nueskemeats.com