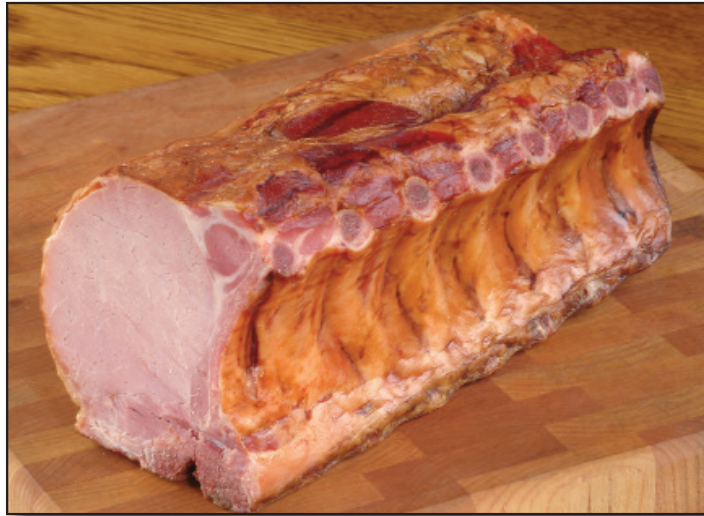




## Applewood Smoked Bone-In Pork Loin



Nueske's Applewood Smoked Bone-In Pork Loins are hand-trimmed and slowly smoked over glowing embers of genuine, sweet Wisconsin Applewood logs, in the traditional Nueske's manner. These impressive pork loins are ready to cut into flavorful smoked pork chops and the chops are 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 Bone-In Pork Loins are bone-in, fully cooked, and ready to eat. Our pork loins do well in deli settings. We do also carry several sizes of pre-cut pork chops.

## Product Specs

**Product:** Nueske's Applewood Smoked Bone-In Pork Loin

**Nueske's Item Code:** 2290

**Weight:** 11/13 lb. average weight VP

**Case Weight:** 12 lb. average weight

**Case Pack:** 11/13 lb. average weight VP

**Case Size:** 6 1/4" X 6 1/4" X 22 1/2"

(0.509 cubic feet)

**Cases per Pallet:** 108 cases

**Layers per Pallet:** 9 layers

**Cases per Layer:** 12 cases

**Refrigerated Shelf Life:** 80 Days at 38°F

**Frozen Shelf Life:** 365 Days at -10°F

**Dating:** julian

