



Applewood Smoked 3/4" Bone-In Pork Chops



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 3/4" thickness, packed two per package, and ready-to-eat.

Product Specs

Product: Nueske's Applewood Smoked 3/4" Bone-In Pork Chops, 2 Chops per Package

Nueske's Item Code: 2297

Weight: 1 lb. average weight VP (two chops)

Case Weight: 6 lb. average weight

Case Pack: Six 1 lb. average weight VP

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
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