



Applewood Smoked Bone-In Pork Chops, 4 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 4 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, 4 oz. each, 2 Chops per Package,

SPECIAL ORDER ITEM

Nueske's Item Code: 2298

Weight: 8 oz. average weight VP (two 4 oz. chops)

Case Weight: 12 lb. average weight

Case Pack: Twenty-four 8 oz. average weight VP
(Two 4 oz. chops per package, Forty-eight chops per case)

Case Size: 18 3/8" X 13 7/8" X 7 3/8"
(1.088 cubic feet)

Cases per Pallet: 56 cases

Layers per Pallet: 7 layers

Cases per Layer: 8 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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