

Applewood Smoked Bone-In Pork Chops, 8 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 an 8 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, 8 oz. each, 2 Chops per Package

Nueske's Item Code: 2299

Weight: 1 lb. average weight VP (two 8 oz. chops)

Case Weight: 10 lb. average weight

Case Pack: Ten 1 lb. average weight VP

(Two 8 oz. chops per package, Twenty chops per

case)

Case Size: 14 3/8" X 12 3/8" X 6 1/4"

(0.643 cubic feet)

<u>Cases per Pallet:</u> 99 cases <u>Layers per Pallet:</u> 9 layers <u>Cases per Layer:</u> 11 cases

Refrigerated Shelf Life: 80 Days at 38°F Frozen Shelf Life: 365 Days at -10°F

Dating: julian

