



Applewood Smoked Bone-In Pork Chops, 10 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 10 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 10 oz. Bone-In Pork Chops, 4 Chops per Package

Nueske's Item Code: 2302

Weight: 2.5 lbs. average weight VP (four 10 oz. chops)

Case Weight: 10 lbs. average weight

Case Pack: Four 2.5 lbs. average weight VP (Four 10 oz. chops per package, Sixteen chops per case)

Case Size: 14 3/8" X 12 3/8" X 6 1/4"
(0.643 cubic feet)

Cases per Pallet: 99 cases

Layers per Pallet: 9 layers

Cases per Layer: 11 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