



A product of Seaboard Foods



PrairieFresh® Premium Pork Bone-In Loins

- ◆ Moistness enhanced with up to a 12 percent solution
- ◆ 1/8-inch trim
- ◆ Loin/shoulder separation straight line beginning between the second and third rib
- ◆ Ham/loin separation 1.75 inches (+/- .25 inches) from aitch bone
- ◆ Scribe at center of loin (9th rib) is 4.0 inches (+/- 1/4 inch) when measuring from the underside of the chine bone to the tip of the rib bone
- ◆ Ten to 14 inches of false lean exposed at shoulder end
- ◆ Spinal cord removed
- ◆ Clean channel

Product Codes	Product Description	PC/Bag	Bags/Box	Approx. Weight	Case Dimension	Cube	Pallet Tie/High
9301	Pork loin, bone in, light	2	2	89.77	31.813x12.375x10.938	2.45	4/5
9302	Pork loin, bone-in, medium	2	2	96.65	31.813x12.375x10.938	2.45	4/5
9308	Pork loin, bone-in, medium, bladeless, FLR	2	2	73.63	31.813x12.375x10.938	2.45	4/5
9306	Pork loin, bone-in, center cut, FLO, tender in	2	2	62.21	23x12.375x10.938	1.77	6/5
9303	Pork loin, bone-in, center cut, FLR, tender in, Frozen	2	2	57.74	23x12.375x10.938	1.77	6/5
9314	Pork loin, bone-in, 8 rib center cut, FLR, tender in	2	2	70.00	23x12.375x10.938	1.77	6/5

A Taste Like No Other®