All Natural* Boneless Pork Loin

*Minimally processed, no artificial ingredients
Chef’s Line® All Natural* Boneless Pork Loins

Our Chef’s Line All Natural* Boneless Pork Loin features cook-in film that provides even cooking and self-vents, giving you the rich, brown crust you’d get from roasting. Each consistently sized cut cooks in one-third less time than traditional roasts. The simple sea salt and coarse black pepper seasoning results in a wonderful flavor that’s low-profile enough to work with your creative sauces and juices.

**Product Attributes**

- Seasoned with simple sea salt and coarse black pepper
- Frozen

**Benefits**

- Time-saving: cooks in one-third less time than traditional roasts
- No close monitoring necessary
- Fridge to sheet pan to oven – no fuss
- Cooking method means all of the juices are retained
- Can be served hot or cold in deli

**Menu It/Uses**

- Crispy Pork & Waffles with Orange Maple Syrup
- Pork Loin with Fruit Chutney
- Pork Loin with Roasted Brussels Sprout & Fried Egg

**Preparation Instructions**

Place in refrigerator to thaw fully. Place plastic package on sheet pan (do not open or cut). Roast at 350°F in the oven for 15 minutes per lb. Remove from oven after product reaches an internal temperature between 140°F to 143°F. Let rest for 15-30 minutes.

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<table>
<thead>
<tr>
<th>A-Code</th>
<th>Product Description</th>
<th>Pack Size</th>
<th>Serving Size</th>
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<td>All Natural* Boneless Pork Loin</td>
<td>2/4.5 lba.</td>
<td>3 oz.</td>
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