

Farmland Sliced Cider House™ Pork Loin



A delicious favorite with a touch of sweetness



*Product is fully cooked and ships frozen.

Menuing Ideas

Breakfast, lunch or dinner...Farmland Sliced Cider House™ Pork Loin can be the perfect addition to your menu. Try making a pork loin, egg and cheese bagel sandwich or serve with apple cinnamon French toast for breakfast. Lunch options can include both salads and sandwiches—how about a sweet twist on the trendy Cuban sandwich? And don't forget the comfort foods of supertime, like pork loin with apple pecan dressing and roasted pork gravy, or Caribbean-seasoned apples and onions served over Sliced Cider House Pork Loin.



Give your menu some appeal

We've added a little flair to one of our most popular pork cuts. Introducing our new Farmland Sliced Cider House™ Pork Loin. Individually wrapped and presliced, these loins are just as tender and delicious as the original, but with a unique and enjoyable apple cider flavor.

Features

- Unique apple cider flavor
- Individually poly-wrapped
- Presliced

Benefits

- Offers menu versatility for breakfast, lunch or dinner
- Protects from freezer burn & oxidation
- Reliable portion control

Product Specifications

Description	Item Code	Case Pack	Average Case Wt.	Case Dimensions (L x W x H)	Case Cube	Tare	Pallet
Sliced Cider House™ Pork Loin	70247 192427	4 pc.	16 lb.	24.375 x 6.375 x 5.750	0.517	1.10	11 x 5

Cooking Instructions

Flat Top Grill: Heat grill to 350°F. Grill Cider House Pork Loin slices 1 to 2 minutes per side until heated through.

Microwave: Place 3 Cider House Pork Loin slices on microwave-safe plate, overlapping slightly; cover with plastic wrap. Microwave on HIGH (100% power) for 30 to 45 seconds. Let stand, covered, 1 minute before serving. Cooking times may vary depending on wattage of your microwave.

The American farm families of Farmland are proud to bring you their best. We believe you'll taste the farm-to-table difference in everything we make.