



Farmland® Silver Medal Boneless Netted Loin Roast

Quality and flavor only Farmland can deliver.



*Picture depicts fully cooked application; however, product ships frozen, ready to cook.

Menuing Ideas

The Farmland Silver Medal Boneless Netted Loin Roast can be seasoned with a variety of herbs, spices or sauces, then roasted or slow-cooked. Wrap with Farmland Cider House® Bacon and roast with gold potatoes, sweet potatoes, turnips, carrots and sweet onions. Then make Cider House Gravy with meat drippings, apple cider and a splash of bourbon. Or coat with your favorite barbecue rub and slow-cook, then serve with barbecue sauce on a sandwich roll.



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A cut above the rest for tenderness and taste.

Cut from the boneless pork collar, this EXTRA TENDER®-enhanced, well-marbled roast turns out tender, juicy and great tasting every time. Coming from Farmland, you can also depend on consistency and easy preparation.

Features

- Roasts are netted and vacuum-packed
- EXTRA TENDER®-enhanced
- Cut from boneless pork collars

Benefits

- Easy to cook and protected from freezer burn
- Juicy and tender
- Well-marbled and flavorful

Product Specifications

DESCRIPTION	ITEM CODE	CASE WT	CASE DIMENSION (L x W x H)	CASE CUBE	TARE	PALLET PATTERN
RST, LN, BNLS, ET, NTD, SM, VP, 6-2 PC	70247 166407	31 lb. R	21.375 x 15.813 x 5.000	0.978	1.80	5 x 12
RST, LN, BNLS, ET, NTD, SM, VP, 3-4 PC	70247 166527	31 lb. R	21.375 x 15.813 x 5.000	0.978	1.80	5 x 12

R = Random Weight

Cooking Instructions

Thaw in refrigerator for 2 to 3 days.
DO NOT THAW AT ROOM TEMPERATURE.

To Roast: Heat convection oven to 275°F. Place loin roast in 2-inch-deep half pan; season as desired. Roast 1 1/2 to 2 hours until internal temperature reaches 155°F. Cover loosely with foil; let stand 30 minutes before removing netting and slicing.

Holding: Product may be held under heat lamp or in warming oven at 140°F. up to 2 hours after reaching 160°F.

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.