

Deluxe Pork Fritter WHL MSCL



PRODUCT DESCRIPTION

Exclusive Cut. whole muscle, cubed pork loin, breaded with a traditional golden brown breading for a great taste and a solid bite. Natural shape.

Dilgard Item #
05895

Vendor Item #
6621

INGREDIENTS

Porkloin. Breaded with: Enriched Wheat Flour (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Wheat Flour, Modified Food Starch, Corn Flour, Salt, Spice, Torula Yeast, Guar Gum, Natural Flavors. Battered with: Water, Enriched Wheat Flour (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Modified Food Starch, Wheat Flour, Salt, Buttermilk Blend (Buttermilk, Whey), Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Corn Starch, Monocalcium Phosphate), Spice.

Storage/Shelf Life

OPTIMAL SHELF LIFE 365 DAYS FROZEN

Packaging Qty

20, 8 z

Piece Count

20 servings per case

Product Benefits

Convenient packaging. Great taste

Preparation

This product is designed to be heated to 165 degrees Fahrenheit before serving. Verify internal temperature with a meat thermometer, as cooking times will vary due to differences in appliances and weight of product. Always washwork surfaces and your hands before handling food. Keep raw meats and vegetables separate from cooked product. Freeze or refrigerate leftovers immediately. Convection Oven: Preheat oven to 350 degrees F. Bake frozen product for 10 - 15 minutes or until internal temperature reaches 165 degrees F. Conventional Oven: Preheat oven to 375 degrees F. Bake frozen product for 25 - 30 minutes or until internal temperature reaches 165 degrees F. Flat Grill: Recommended Method: Add a small amount of oil to the medium heat section of the grill (350 degrees F); cook frozen product for 3 - 4 minutes on each side or until internal temperature reaches 165 degrees F, turning frequently to avoid overcooking. Microwave: Cook frozen product on high power for 2 - 4 minutes or until internal temperature reaches 165 degrees F.

*Serving
Suggestions:*

Great for country fried steak

