

Homestyle Pork Loin Fritter 7z



PRODUCT DESCRIPTION

Holten's Homestyle Boneless Pork Loin Fritters are made from top quality, whole muscle, boneless pork loins. These naturally shaped pork cutlets are shaped, sliced, cubed, lightly floured with our homestyle breading, then individually quick frozen to guarantee freshness and flavor. Whether served as a breakfast country biscuit, sandwich, or entree item, these delicious pork loin fritters are sure to enhance every menu!

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INGREDIENTS

Boneless Pork Loin. Battered with: water, wheat flour, salt, whey, MSG, spices, spice extractives Breded with: wheat flour, crushed cracker (wheat flour, soybean oil, salt, leavening [sodium bicarbonate, yeast], dextrose, lecithin, malt syrup), salt, whey, MSG, spices, spice extractives.

Storage/Shelf Life

180 days at 0 F

Packaging Qty

1, 10.5 lb

Piece Count

24 servings per case

Product Benefits

- Excellent taste and texture.
- Superior retention of juicy pork flavor.
- 100% boneless pork eliminates bone and fat waste.
- Performs well under multiple cooking methods.
- Maintains freshness under most holding conditions.
- Individually Quick Frozen means product safety, product freshness, and ease of handling.
- Precise portioning for exact cost control.
- Processed under HACCP to insure food safety.

Preparation

Cook pork loin fritters from frozen state for best results. Deep fry at 350' F until product floats to surface (approximately 2.5 minutes for 4 oz., 2.75 minutes for 5.3 oz., and 3 minutes for 7 oz.). Always cook to an internal temperature of 160' F.

Serving Suggestions:

- Serve with biscuits and gravy for a country-style breakfast.
- Serve on a biscuit for a breakfast sandwich.
- Serve on a roll with fixings and fries for a hot sandwich plate.
- Serve on a slice of bread with gravy for an open-face sandwich.
- Serve with mashed potatoes and gravy for a hearty country-style entree.
- Serve with vegetables and a dinner roll for a lighter entree.

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