



### Culinary Pork Loin Rolled

## Product sheet

### Culinary Specialities of Pork Loin

Culinary Specialities Pork Loin Rolled concerns a series of fresh Pork Loins, tied in the traditional way, that comes in different varieties. The boneless loins are lightly pickled, to enhance tenderness and shelf life. Thereafter the different toppings are added which give the products a great appearance. The products are very easy to prepare in oven or pan and can be supplied fresh and frozen.

### Packaging specifications

- Packaging: vacuum shrink bag, multi-layer
- Weight per piece: 600-900 gram
- Carton content: 6 pieces
- Carton Weight: ± 4,5 Kg
- Shelve life: 18 days



Label example



### Pork Loin Rolled Bourguignon

Craftsman-like mildly salted boneless loin of pork, tied in the traditional way, served with a delicious seasoning, red wine and dried mushrooms.



### Pork Loin Rolled Pesto

Craftsman-like mildly salted boneless loin of pork, tied in the traditional way, served with a pesto sauce, garnished with pine nuts, black and green olives.



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## Pork Loin Rolled Cranberries

Craftsman-like mildly salted boneless loin of pork, tied in the traditional way, with a delicious cranberry topping



## Pork Loin Rolled Natural

Craftsman-like mildly salted boneless loin of pork, tied in the traditional way.



## Pork Loin Rolled Moroccan

Craftsman-like mildly salted boneless loin of pork, tied in the traditional way, served with an exotic sauce with mixed herbs, coriander and mustard.

### Preparation advice (stated on the packaging):

**Frying pan:** Remove packing, heat a generous amount of butter, seal meat roll rapidly on all sides, then lower the fire, slant lid, don't add water, simmer for 50 minutes.

**Oven:** Remove packing. Preheat the oven for 10 minutes on 250 °C, then roast the meat roll on 160°C (total preparation time approx. 10 minutes per 100 grams).

Full product specifications are available on request.