



Culinary Pork Tenderloin

Product sheet

Culinary Specialities of Pork Tenderloin

Culinary Specialities Pork Tenderloin concerns a series of fresh Pork Tenderloin (clean trimmed, without head, without chain) ready to cook, that comes in different varieties with each its own specific topping (added spices and/or flavours). The tenderloins are lightly pickled to enhance tenderness and shelf live. Thereafter the different toppings are added. The products are vacuum packed per piece and thereafter packed in cartons. The products can be supplied Fresh and Frozen.

Packaging specifications

Packaging:	vacuum - high pressure
Weight per piece:	280-350 gram
Carton content:	15 pieces
Carton Weight:	± 5 Kg
Shelve life:	18 days



Label example



Pork Tenderloin Alsatian

Craftsman-like mildly salted pork tenderloin with white wine and almond shavings.



Pork Tenderloin American

Craftsman-like mildly salted pork tenderloin served with a fine mix of herbs.



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Pork Tenderloin Cranberry

Craftsman-like mildly salted pork tenderloin with a delicious cranberry topping.



Pork Tenderloin Asparagus

Craftsman-like mildly salted pork tenderloin marinated in white wine with a Persil topping.



Pork Tenderloin Orange & Honey

Craftsman-like mildly salted pork tenderloin served with mixed herbs, orange and honey.



Pork Tenderloin Parmesan

Craftsman-like mildly salted pork tenderloin, served with a delicious Italian seasoning and parmesan.



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Pork Tenderloin Pesto

Craftsman-like mildly salted pork tenderloin, served with a pesto seasoning, garnished with pine nuts, black and green olives.



Pork Tenderloin Wood Mushrooms

Craftsman-like mildly salted pork tenderloin, served with mixed herbs, mushrooms and red wine.



Pork Tenderloin Indonesia

Craftsman-like mildly salted pork tenderloin served with an Indonesian sauce of exotic herbs, coconut and peanuts.

Preparation advice (stated on the packaging):

Frying pan: Remove packaging, heat a generous amount of butter, fry pork tenderloin rapidly on all sides, then lower the fire, slant lid, don't add water, simmer for 25 minutes.

Oven: Remove packaging. Preheat the oven for 10 minutes at 220 °C, then roast the pork tenderloin at 180°C (total preparation time approx. 10 minutes per 100 grams).

Full product specifications are available on request.