



Pork Loin, Case Ready

0834619

Ingredients: Pork, water, dextrose, sodium lactate, sodium phosphate, lemon oil
Topical (Include ingredients from any flavor topical used)

Additives: 1 lb. Pork Loin Pump #4 #0834619
2 lbs Sodium Lactate #0820100
18 lbs Ice Cold Water

Meat Block: 100 lbs. Boneless Pork Loins, trimmed

Process: Dissolve seasoning in water, add sodium lactate.

Pump: Pump loins up to 20%.

Topical Rub: Dry rub with any one of the following...Cajun Rub #0290299, Sundried Tomato Basil #0835699, Smokehouse BBQ #0850059, Garlic Herb #0857219

Note: *Include ingredients of topical on label statement*

Cook: Place in cooking bags and lay on screens or in hotel pans. Set oven at 185°F Dry Bulb, and 185°F Wet Bulb. Cook until desired doneness:

Rare 145°F

Medium 155°F

Well Done 165°F

Delta Cook: To properly use the Delta Cook cycle, you must have this option on your Microprocessor. Start the oven 54°F above the internal temperature of the meat. Example: Meat temperature is 42°F. Set the first cycle at 96°F. The oven will raise one degree each time the meat raises one degree. Set the finish oven temperature at 15°F above the maximum internal temperature based on desired doneness:

Rare 145°F *Set maximum oven temperature at 160 °F*

Medium 155°F *Set maximum oven temperature at 170 °F*

Well Done 165°F *Set maximum oven temperature at 180 °F*

Cool: Remove from oven and place in Ice Cold Water bath for 2 hours, if using cooking bags. If not, shower for 45 minutes, then remove smoke truck from oven and let stand at room temperature for 2 hours. Follow FSIS appendix B Compliance Guidelines for Cooling Heat-Treated Meat and Poultry Products.

Note: When processing as a sliced deli item or case ready, always use cooking bags for maximum yield and save all the au jus. Add cornstarch to the au jus for excellent gravy. This produces another excellent Food Service product.

Market: Market product in original cooking bag which has never been punctured or compromised. Products marketed in original cooking bags have an 80 day shelf life. Place fully cooked, ready to eat entrée in an oven ready or microwaveable tray, place a full color sleeve over tray, shrink wrap and product is ready for the meat case.