PORK OUR FULL LINE OF RAW, PAR-FRIED AND FULLY COOKED BREADED PORK Deluxe Pork Fritter, Whole Muscle

VALUE IN VALUE-ADDED

At Advance Food Company, value-added means most of the work is done.

Profitable

- Purchase one product versus several ingredients
- · Pre-portioned servings eliminate waste

Labor Saving

- · Straight from the freezer to the fryer
- · Pre-battered and breaded
- Consistent product regardless of chef experience level

Improved Food Safety

- · Reduced risk of cross contamination
- · No knife work required

QUALITY INGREDIENTS

MEAT BLOCKS

Whole Muscle

- · Sliced pork loin
- Consistent portion control, whole muscle quality
- · GOLD Label

Exclusive Cut™

- Made from whole muscle cubed pork sirloin
- · GOLD Label

Flaked and Formed

- Made from whole muscle pork and lean pork trimmings
- GREEN Label

Chopped and Formed

- · Made from lean pork trimmings
- Deliver a great meaty flavor and bite, plus portion control
- Label

Soy Added

- · Made with lean pork trimmings
- Soy added to meet different nutritional and operational needs
- · RED Label

BREADING PROFILES

Flour-based

 Lightly applied wheat flour breading seasoned with spices and black pepper

Traditional Golden Brown

- · Breaded with wheat flour
- Made-from-scratch appearance

Coarse Cracker Crumb

- Breaded with a mixture of wheat flour and crushed cracker crumbs
- · Homestyle look and taste

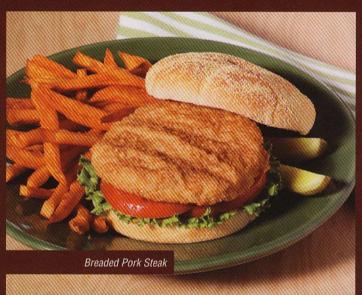
Fine Cracker Crumb

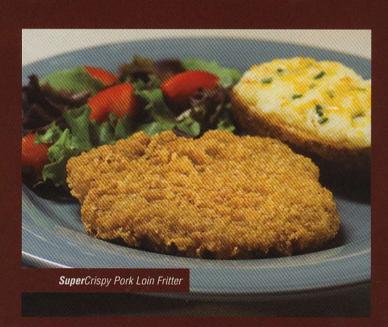
 Breaded with a mixture of wheat flour and finely crushed cracker crumbs

SuperCrispy"

- Wheat Flour, yellow corn flour and spices for a crucnhy bite
- · Par-fried to set the breading
- · Bakeable









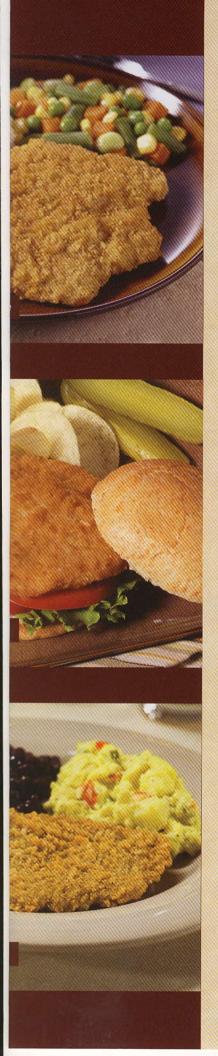
Deluxe Pork Fritter, Whole Mu



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SuperCrispy Chopped Pork Fri



BREADED PORK

Raw Breaded Pork

Color Code	Product Description	Code No.	Pack/Portion	Case Weigl
GOLD	Pork Loin Steak Whole muscle pork loin, lightly breaded with a flour breading, seasoned with spices and black pepper. Round shape.	66545 66532 665225	36/4.50 oz. 50/3.20 oz. 71/2.25 oz.	10.00 lbs 10.00 lbs 10.00 lbs
GOLD	Pork Loin Fritter Whole muscle pork loin, breaded with Vista cracker crumbs for a great taste and bite. Natural shape.	16607	23/7.00 oz.	10.00 lbs
GOLD	Deluxe Pork Fritter, Whole Muscle Exclusive Cut™ whole muscle, cubed pork loin, breaded with a traditional golden brown breading for a great taste and a solid bite. Natural shape.	6621 6606 6631 6641	20/8.00 oz. 27/6.00 oz. 30/5.33 oz. 40/4.00 oz.	10.00 lbs 10.00 lbs 10.00 lbs 10.00 lbs
GREEN	Breaded Pork Steak Flaked and formed lean pork. Breaded with a cracker crumb breading. Natural shape. Military spec. item.	33305	32/5.00 oz.	10.00 lbs.
BLUE	Lean Pork Fritter Chopped lean pork trimmings, breaded with a traditional golden brown breading for great taste and great value. Natural shape.	4931 4941	30/5.33 oz. 40/4.00 oz.	10.00 lbs 10.00 lbs
BLUE	Thin Cut Pork Fritter Chopped pork trimmings. Thin meat block for fast preparation and extreme plate coverage. Coated with a fine cracker crumb breading for excellent taste. Oval shape.	23310 23321 23365 23331 23341 23351	16/10.00 oz. 20/8.00 oz. 24/6.50 oz. 30/5.33 oz. 40/4.00 oz. 50/3.20 oz.	10.00 lbs. 10.00 lbs. 9.75 lbs. 10.00 lbs. 10.00 lbs. 10.00 lbs.
BLUE	Chopped Pork Fritter Chopped pork trimmings. Golden flour and cracker crumb breading with black pepper for an exceptional flavor profile. Oval and chop shapes.	3306 3305 3341 43303 *	27/6.00 oz. 32/5.00 oz. 40/4.00 oz. 53/3.00 oz.	10.00 lbs 10.00 lbs 10.00 lbs 10.00 lbs
RED	Chopped Pork Fritter with Soy Chopped pork trimmings. Traditional golden brown breading. Soy added to enhance flavor and provide a moist bite. Chop shape. *Bakeable breading	1241 * 51241	40/4.00 oz. 40/4.00 oz.	10.00 lbs. 10.00 lbs.

Par-Fried Breaded Pork

Color Code	Product Description	Code No.	Pack/Portion	Case Weight
GOLD	SuperCrispy** Pork Loin Fritter Whole muscle pork loin. Battered and breaded with wheat flour, yellow corn flour and spices for a crunchy bite. Par-fried to set the breading. Round shape.	02430-761 02440-761	30/5.33 oz. 40/4.00 oz.	10.00 lbs. 10.00 lbs.
BLUE	SuperCrispy Chopped Pork Fritter Chopped pork. Battered and breaded with wheat flour, yellow corn flour and spices for a crunchy bite. Par-fried to set the breading. Natural shape.	02127-761 02124-761	23/7.00 oz. 40/4.00 oz.	10.00 lbs. 10.00 lbs.

Fully Cooked Breaded Pork

Color Code	Product Description	Code No.	Pack/Portion	Case Weight
RED	Breaded Pork Pattie Fully cooked, chopped pork trimmings with soy added to enhance flavor and moisture. Traditional golden brown breading. Chop shape.	13305 13341 13351	32/5.00 oz. 40/4.00 oz. 50/3.20 oz.	10.00 lbs. 10.00 lbs. 10.00 lbs.

MENU SUGGESTIONS

Breakfast

Breakfast Biscuit – Breaded pork fritter, deep fried and served inside a warm country style biscuit.

Lunch

Italian Melt – Breaded pork fritter, deep fried, topped with roasted red pepper slices and melted mozzarella cheese. Serve on a crusty roll, spread with mayonnaise on one side and prepared pesto sauce on the other.

Pork Panini - Breaded pork fritter, deep fried and cut into strips, topped with provolone cheese. Serve toasted on Italian bread, spread with pesto sauce.

PLT – Breaded pork fritter, deep fried and served in a warm bun with lettuce, tomato, mayonnaise and mustard.

Pita Pocket Sandwich – Breaded pork fritter, deep fried and cut into strips, tossed with red onion slices and chopped cucumber. Serve in a warm pita and drizzle with cucumber dressing.

Chinese Pork Salad – Breaded pork fritter, deep fried and cut into strips, served on a bed of salad greens mixed with sliced red onions, pea pods, chow mein noodles and mandarin orange segments. Top with a tangy vinaigrette dressing.

Dinner

Stovetop Calzone – Breaded pork fritter, deep fried and cut into thin strips, topped with a warm mixture of diced tomatoes, sliced mushrooms and pizza sauce. Serve on a thick slice of toasted French bread, covered with melted mozzarella cheese.

Pork Fajitas – Breaded pork fritter, deep fried and cut into thin strips, mixed with lettuce, salsa, sautéed onion and green pepper. Serve with a dash of hot pepper sauce in a warm flour tortilla.

Black Bean Chili – Breaded pork fritter, deep fried and cut into cubes, slowly simmered with chopped onion, black beans, chopped yellow bell pepper, chunky salsa, chili powder, cumin, crushed red pepper and minced garlic. Serve in a crusty bread bowl topped with sour cream and Cheddar cheese.

Mexicali Pork – Breaded pork fritter, deep fried and covered with a warm mixture of salsa, oregano, salt and pepper. Top with melted Monterey Jack cheese.

Sweet and Sour Pork – Breaded pork fritter, deep fried and drizzled with sweet and sour sauce. Serve on a bed of white rice.

EASY PREPARATION

Preparation times are approximate. All products should reach an internal temperature of 165°F.

Raw Breaded Products

Fryer:

Prepare from a frozen state. Preheat oil to 350–360°F. Place frozen product in oil, top side down, for 3–4 minutes.

Flat Grill:

Add a small amount of oil to the medium heat section of the grill (350°F). Cook for 3–5 minutes on each side, turning the product frequently to avoid scorching the breading.

Par-fried Breaded Products

Frver:

Prepare from a frozen state. Preheat oil to 350°F. Place frozen product in oil, top side down, for 3–5 minutes.

Conventional Oven:

Preheat oven to 375°F. Place frozen product on a baking sheet and bake for 25-30 minutes.

Convection Oven:

Preheat oven to 350°F. Place frozen product on a baking sheet and bake for 15-20 minutes.

Fully Cooked Breaded Products

Frver

Prepare from a frozen state. Preheat oil to 350-360°F. Place frozen product in oil, top side down, for 3-4 minutes.

Microwave:

Place frozen product in the microwave and heat on HIGH for 2-21/2 minutes.

Conventional Oven:

Preheat oven to 375°F. Place frozen product on a baking sheet and bake for 18-20 minutes.

Convection Oven:

Preheat oven to 350°F. Place frozen product on a baking sheet and bake for 10-15 minutes.

