

PORK

OUR FULL LINE OF RAW,
PAR-FRIED AND FULLY COOKED
BREADED PORK

Deluxe Pork Fritter, Whole Muscle

ADVANCE
FOOD COMPANY



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
- **BLOSS** 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 crunchy bite
- Par-fried to set the breading
- Bakeable



Pork Loin Steak



Deluxe Pork Fritter, Whole Muscle



Breaded Pork Steak



Chopped Pork Fritter



SuperCrispy Pork Loin Fritter



SuperCrispy Chopped Pork Fritter

BREADED PORK

Raw Breaded Pork

Color Code	Product Description	Code No.	Pack/Portion	Case Weight
GOLD	Pork Loin Steak Whole muscle pork loin, lightly breaded with a flour breading, seasoned with spices and black pepper. Round shape.	66545	36/4.50 oz.	10.00 lbs.
		66532	50/3.20 oz.	10.00 lbs.
		665225	71/2.25 oz.	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 <i>Exclusive Cut™</i> whole muscle, cubed pork loin, breaded with a traditional golden brown breading for a great taste and a solid bite. Natural shape.	6621	20/8.00 oz.	10.00 lbs.
		6606	27/6.00 oz.	10.00 lbs.
		6631	30/5.33 oz.	10.00 lbs.
		6641	40/4.00 oz.	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	30/5.33 oz.	10.00 lbs.
		4941	40/4.00 oz.	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	16/10.00 oz.	10.00 lbs.
		23321	20/8.00 oz.	10.00 lbs.
		23365	24/6.50 oz.	9.75 lbs.
		23331	30/5.33 oz.	10.00 lbs.
		23341	40/4.00 oz.	10.00 lbs.
		23351	50/3.20 oz.	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	27/6.00 oz.	10.00 lbs.
		3305	32/5.00 oz.	10.00 lbs.
		3341	40/4.00 oz.	10.00 lbs.
		43303 ❖	53/3.00 oz.	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.	1241	40/4.00 oz.	10.00 lbs.
		* 51241	40/4.00 oz.	10.00 lbs.

* Bakeable breading

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	30/5.33 oz.	10.00 lbs.
		02440-761	40/4.00 oz.	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	23/7.00 oz.	10.00 lbs.
		02124-761	40/4.00 oz.	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	32/5.00 oz.	10.00 lbs.
		13341	40/4.00 oz.	10.00 lbs.
		13351	50/3.20 oz.	10.00 lbs.

SYMBOL LEGEND: ❖ Chop shape

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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

Fryer:

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

Fryer:

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 2–2½ 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.



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