



Center Cut Pork Loin Chops



CENTER CUT PORK LOIN CHOPS

Now's the perfect time to start profiting from consumers' renewed preference for pork, with GFS® Center Cut Pork Loin Chops. Your customers may recognize the pork chop—but you'll surprise them with the flavor. With its excellent marinating qualities, pork is the perfect meat for international cuisine. From peanut and lime Indonesian to spicy Creole, ginger Asian to sour cream Russian, GFS Pork Chops are your foundation in an enticing menu. Plus, they're as versatile in preparation as they are in flavor. Try breaded, grilled, broasted, pan-fried, or deep-fried for some down-home country fixin's. It's all possible when you start with GFS Pork Chops.



Features and Benefits

- Top-quality
- Excellent plate coverage
- Cost-efficient
- Moisture-enhanced
- IQF
- Lean and versatile
- Consistent sizing
- Tender chops from the heart of the loin only from butcher quality fresh pork
- Creates value, makes an eye-appealing presentation
- Excellent portion control. No trimming—no waste
- Always juicy and tender entrées every time
- Ease of preparation and portion control
- A lighter, healthier product your customers appreciate—and pay for
- Uniform preparation & cooking

Serving Suggestions

Make More of Mustard—A spicy mustard, honey, and vinegar mixture makes a wonderful marinade or sauce for pork chops, and dry mustard makes a great rub.

Relishes and Salsas—Complete the perfect chop with simple homemade relishes and salsas. Try artichoke relish, made from chopped artichoke hearts, tomatoes, chiles, red peppers, olives, and basil. Or try a salsa with fruit—like pineapple chipotle salsa.

Spice up BBQ Sauce—Spice up your regular barbecue sauce with a splash of hot sauce or horseradish—or stir in your favorite jam or preserves. And be sure to set out extra sauce for dipping.

Sante Fe Chops with Salsa—Season with chili powder, cumin, pepper, and salt; serve with pineapple-jalapeño-cucumber salsa and hot cornbread.

Honey-Garlic Grilled Chops—Marinate in lemon juice, honey, soy sauce, dry sherry, and garlic; serve with steamed green beans and French bread.

BBQ Pork Chops—Marinate in barbecue sauce, honey, Worcestershire sauce, and mustard; serve with coleslaw and baked beans.

Preparation Instructions

Pork chops may be cooked in a variety of ways: broiled, grilled, pan-fried, baked, or braised. For best results, do not thaw; cook directly from the freezer to an internal temperature of 160°F.

GFS Reorder No.	Description	Case Pack
108610	8 oz. GFS Pork Loin Chop, Center Cut	12 lb.
108600	6 oz. GFS Pork Loin Chop, Center Cut	12 lb.
108590	5 oz. GFS Pork Loin Chop, Center Cut	12 lb.
108580	4 oz. GFS Pork Loin Chop, Center Cut	12 lb.

