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# Pork Link

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## Wisconsin plant producing Sirloin of Pork

Calumet Diversified Meats, Kenosha, has contracted with the Illinois Pork Producers to offer a new pork product – the Illinois Sirloin of Pork. This product, which was developed with new technology at the University of Illinois, takes the triangular ends of the loin and binds them together to create a rectangular piece of meat.

In addition to binding the end pieces together, the product is tenderized and pumped with a 10 percent solution to enhance the moisture content of the end product.

The Sirloin of Pork, which has been trademarked by the Illinois Pork Producers, is available in fresh or pre-cooked forms. The fresh product comes in 3, 5 and 7 ounce portions. These chops are ideal for various foodservice applications, from health care to white table cloth restaurants.

The fully cooked Sirloin of Pork comes in a 7-9 pound roast. It can be sliced thin for great cold sandwiches, served warm with mashed potatoes and gravy, or used for retail deli situations.

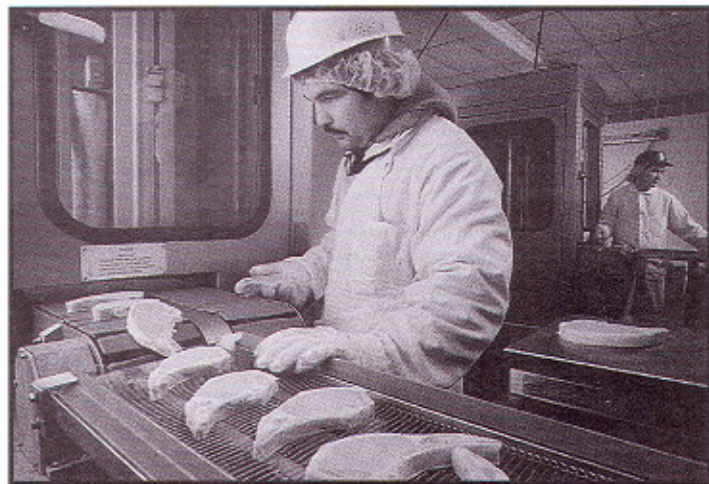
Calumet Diversified Meats is producing the fresh Sirloin of Pork in Kenosha. The product line at Calumet is solely devoted to pork - they do not process any other meat or poultry products in the plant.

Calumet is committed to providing the highest quality pork products, consistent customer satisfaction, high quality control standards, and a full product line. They process approximately 500,000 to 750,000 pounds of pork a week, of which 60 percent is made into pork chops. They provide pork products to major distributors across the U.S., including Marriot, Sysco, Bunn Capitol Company, and many more.

Calumet Diversified Meats president, Jerry Klein, would like to continue to utilize technology to offer products that exceed customer satisfaction today and well into the future.

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Technologies currently utilized at the plant include Automatic Portion Control systems, which can cut up to 180 portions per minute at plus or minus two grams to size; two injector machines are available to enhance their pork products with a solution to prevent the product from drying out when it is over cooked; and automatic pop-up timers are inserted into products to alert cooks when they are done.



The Other White Meat.