

Agar

The Pork People

<i>Product</i>	<i>Pc. / Bag</i>	<i>Bag / Bx.</i>	<i>Avg. Case Wt.</i>	<i>Shelf-Life*</i>	<i>L x W x H Pallet Pattern</i>
35120: <i>Back Ribs</i>	1	14	29.5	14 Days	22 x 14 7/8 x 5 9/16 5 x 7
35121: <i>Back Ribs</i>	2	7	35	14 Days	22 x 14 7/8 x 5 9/16 5 x 7
35210: <i>Boneless Loin (Strap-On)</i>	1	6	48	28 Days	22 x 14 7/8 x 5 9/16 5 x 7
35211: <i>Boneless Loin (Strap-Off)</i>	1	6	44	28 Days	22 x 14 7/8 x 5 9/16 5 x 7
35214: <i>Half-Cut Boneless Loin (Strap-On)</i>	1	12	48	28 Days	22 x 14 7/8 x 5 9/16 5 x 7
35213: <i>Half-Cut Boneless Loin (Strap-Off)</i>	1	12	44	28 Days	22 x 14 7/8 x 5 9/16 5 x 7
35265: <i>St. Louis Ribs</i>	1	11	35	14 Days	22 x 14 7/8 x 5 9/16 5 x 7
35660: <i>Tenderloins</i>	2	6	11.1	28 Days	10 7/8 x 10 1/2 x 4 12 x 10
35704: <i>Boneless Butt</i>	1	8	67	28 Days	21 1/8 x 14 3/8 x 8 1/2 5 x 6
35980: <i>Spare Ribs</i>	2	4	38	14 Days	22 x 14 7/8 x 5 9/16 5 x 8

* Shelf Life Disclaimer: This is the anticipated shelf-life. There are no guarantees, as many factors, such as temperature control, play into this.

Have an idea that you think will work well with your store? Let us know and we can add it as an offering! We also have larger items, such as Bone-In Loins, for your butcher shop to chop in-house and will provide labels.

Since 1896 · Family Owned · Midwest Raised

Learn more about us @ www.ThePorkPeople.com/Agar