

Since 1963, our recipe for producing the highest quality products on the market has been rooted in our Midwestern values: source and prepare the finest BBQ meats to exacting and custom specifications. Serve up expertise that streamlines the farm-to-table process. Garnish with the steadfast commitment to quality and customer service that only a family business, owned and operated for over 40 years, can deliver. We've always done what's natural and what's right.

From our early days hand-selecting meat from the Chicago stockyards, we now deliver to customers around the world. Through excellence in sourcing, processing, and service, we've carved out a position as the leading independent provider of pork ribs in the US. Wherever they're served, our premium BBQ meats star as the centerpieces of celebrations and menus from coast to coast. We're as proud to sell them as you'll be to serve them to your family, friends, and customers.



Our back ribs are the highest-quality, most consistent pork loin back product on the market. Individually inspected, they're meaty and even from ham end to shoulder end. We individually hand-grade to the strictest specifications for ultimate consistency and uniformity. Our back ribs arrive skin-on or skin-off, trimmed and oven or pit-ready. Just prepare per your recipe, plate, and serve.

# THE WICHITA ADVANTAGE

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Guaranteed bone counts per slab Minimum widths Maximum taper from widest to narrowest points Exact weight ranges and piece counts per case Highest quality

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# PORK LOIN BACK RIB 1¼ DN SKIN-ON 24S CW FZ

Product Specifications									
Product_Code		GTIN					NAMP		
512030		90826255000595					422		
Quantity of Inner Pac	Quantity Wi	Quantity Within Inner Pack			Case Dimensions (inches)				
1		24				19.25 x 13 x 6			
Individual Unit Min. Weight (oz)	Indi	vidual Unit Max. Minimum Cas Weight (oz) (ibs)		•	Maximum Case Weight (Ibs)				
16		20	20 24			30			
Net Weight (lbs)	Gross	Weight (lbs)		Tare Tie		Tie	High	Cube	
27		28.2		1.2	7		12	0.8700	
Fresh (38°F/3°C) Shelf Life		Frozen (0°F/-18°C) Shelf Life			Country of Origin				
N/A		18 Months			USA				



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Serving Size: VARIES (113g) Servings Per Container: 1										
Amount Per Serving										
Calories 230 Calories from Fat 150										
% Daily Value*										
Total Fat 17g 2										
Saturated Fat 6g										
Trans Fat 0g										
Cholesterol 70mg 23										
Sodium 90mg 4%										
Total Carbohydrate 0g 0%										
Dietary Fiber 0g 0%										
Sugars 0g										
Protein 20g										
Vitamin A 0%	•	Vitar	nin C 0%							
Calcium 4%	•		Iron 4%							
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:										
	Calories:	2,000	2,500							
Total Fat	Less than	65g	80g							
Sat Fat	Less than	20g	25g							
Cholesterol	Less than	300mg	300mg							
Sodium Total Carbohydrate	Less than	2,400mg 300g	2,400mg 375g							
Dietary Fiber		300g 25g	375g 30g							
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## THE WICHITA GUARANTEE

#### Meeting your specifications. Exceeding your expectations.

We guarantee your satisfaction for all products manufactured and sold under our establishment number (USDA Est. 6765). If there is a reasonable and identifiable problem, we'll refund or exchange any unprepared product.

### THE WICHITA QUALITY PROMISE

Great meals result from the best natural ingredients and the foodservice community's farm-to-table commitment. As a member of this community, we embrace technology and forward progress in housing, health management, care, and slaughter of the animals that provide the raw materials for all Wichita Packing Company products. We diligently source all raw materials only from companies equally committed to quality—those that are as focused as we are on animal genetics, animal inputs, sustainability practices, and workmanship. To ensure compliance, we subject all our products to both our own as well as third-party audits. As a result, we're able to provide you with the safest, highest quality, and most satisfying premium BBQ meats on the market.