



**WICHITA PACKING COMPANY**  
PREMIUM BBQ MEATS

340 NORTH OAKLEY BOULEVARD  
CHICAGO, IL 60612  
312-421-0606  
[WWW.WICHITAPACKING.COM](http://WWW.WICHITAPACKING.COM)

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.

## PORK LOIN BACK RIBS



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



Guaranteed bone  
counts per slab

Minimum  
widths

Maximum taper  
from widest to  
narrowest points

Exact weight  
ranges and piece  
counts per case

Highest  
quality



## PORK LOIN BACK RIB 1 $\frac{3}{4}$ DN SKIN-ON 18S CW FZ

Product Specifications					
Product_Code	GTIN		NAMP		
514030	00826255514037		422		
Quantity of Inner Packs	Quantity Within Inner Pack		Case Dimensions (Inches)		
1	18		19.25 x 13 x 6		
Individual Unit Min. Weight (oz)	Individual Unit Max. Weight (oz)	Minimum Case Weight (lbs)	Maximum Case Weight (lbs)		
24	28	27	31.5		
Net Weight (lbs)	Gross Weight (lbs)	Tare	Tie	High	Cube
29.25	30.45	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		



## Nutrition Facts

Serving Size: VARIES (113g)

Servings Per Container: 1

### Amount Per Serving

**Calories** 230      Calories from Fat 150

% Daily Value\*

**Total Fat** 17g      **26%**

Saturated Fat 6g      **30%**

Trans Fat 0g

**Cholesterol** 70mg      **23%**

**Sodium** 90mg      **4%**

**Total Carbohydrate** 0g      **0%**

Dietary Fiber 0g      **0%**

Sugars 0g

**Protein** 20g

Vitamin A 0%      •      Vitamin 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	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g



### 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.