

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.



St. Louis-Style Pork Ribs » Simply the finest quality pork spare ribs, graded to the strictest specifications and packed with a guaranteed slab count per box. We individually hand-cut our St. Louis-style ribs along the natural fall line or to your custom specification and exact trim requirements.

Pork Spare Rib Brisket Bones (Rib Tips) » Our Wichita Rib Tips are Full Cut Meaty. Cut from only the highest-quality spare ribs, this fine BBQ item is available in wide or regular cut.

THE WICHITA ADVANTAGE

Duroc-sired, Midwestern raised and manufactured

Guaranteed bone counts per slab Straight-cut with guaranteed minimum widths

Consistent meat cover No connecting or flared bone

Exact weight ranges and piece counts per case 3

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PORK ST.LOUIS RIB 2 DN SKIN-ON 16S CW FZ

Product Specifications									
Product_Code		GTIN				NAMP			
555030		00826255555030				416A			
Quantity of Inner Packs		Quantity Within Inner Pack			Case Dimensions (inches)				
1		16						18 x 10.125 x 6.375	
Individual Unit Min. Weight (oz)	Indi	ndividual Unit Max. Weight (oz)		Minimum Case Weight (lbs)		Maximum Case Weight (lbs)			
28		32 28		32		32			
Net Weight (lbs)	Gross	Weight (lbs)	1	Tare	•	Tie	High	Cube	
30		30.9		.9		9	11	0.6700	
Fresh (38°F/3°C) Shelf Life			Frozen (0°F/-18°C) Shelf Life			Country of Origin			
N/A		18 Months				USA			







Serving Size: 11: Servings Per Con	3g (113g)	cts			
Servings Per Col	ntainer: 1					
Amount Per Serv						
Calories 280	Calo	ries from	Fat 240			
		% Dai	ly Value*			
Total Fat 26g			40%			
Saturated Fat	9a	45%				
Trans Fat 0g	- 0		10/10			
Cholesterol 90	lma		30%			
Sodium 90mg	Jing		4%			
Total Carbohy)g	0%			
Dietary Fiber 0	g		0%			
Sugars 0g						
Protein 17g						
Vitamin A 0%	·	Vitar	nin C 0%			
Calcium 2%	•		Iron 6%			
Vitamin D 25%	•	Vitar	nin E 2%			
Vitamin K 0%	•	Thiamin 2				
Riboflavin 15%		Nia	acin 25%			
Vitamin B6 30%	•	F	olate 0%			
Vitamin B12 8%	•Par	tothenic	Acid 8%			
Phosphorus 15%			sium 4%			
Zinc 20%			ium 35%			
Copper 4%			nese 0%			
* Percent Daily Values Your daily values ma your calorie needs:	y be higher	on a 2,000 or lower de	calorie diet. epending on			
Total Fat	Calories: Less than	2,000 65g	2,500 80g			
Sat Fat	Less than	20g	25g			
Cholesterol	Less than	300mg	300mg			
Sodium	Less than	2,400mg	2,400mg			
Total Carbohydrate		300g	375g			
Total Carbonydrate		Jung				

INGREDIENTS: PORK

MANUFACTURED BY: WICHITA PACKING COMPANY, CHICAGO, IL 60612 WWW.WICHITAPACKING.COM

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.