



MI RANCHERO

Naturally Slow Smoked

Sliced Bone-In Pork Chops

Sliced Boneless Pork Chops

“Smoked Savory Flavor in Every Bite”

Why Mi Ranchero?

Natural, slow smoked in a smokehouse for several hours

Manufactured locally for optimum shelf life and freshness

Purchasing one of the best quality western pork loins in the country

Never changing raw material...the same high quality product every time

Case ready, just scale them and pack them out

Very competitive pricing to attract consumers

So easy to prepare, pan fry them for 6-8 minutes or BBQ 10-12 minutes

Marketing support available to drive sales with circular ads

www.MiRanchero.com



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facebook®

Follow us on



Instagram
@mi_ranchero



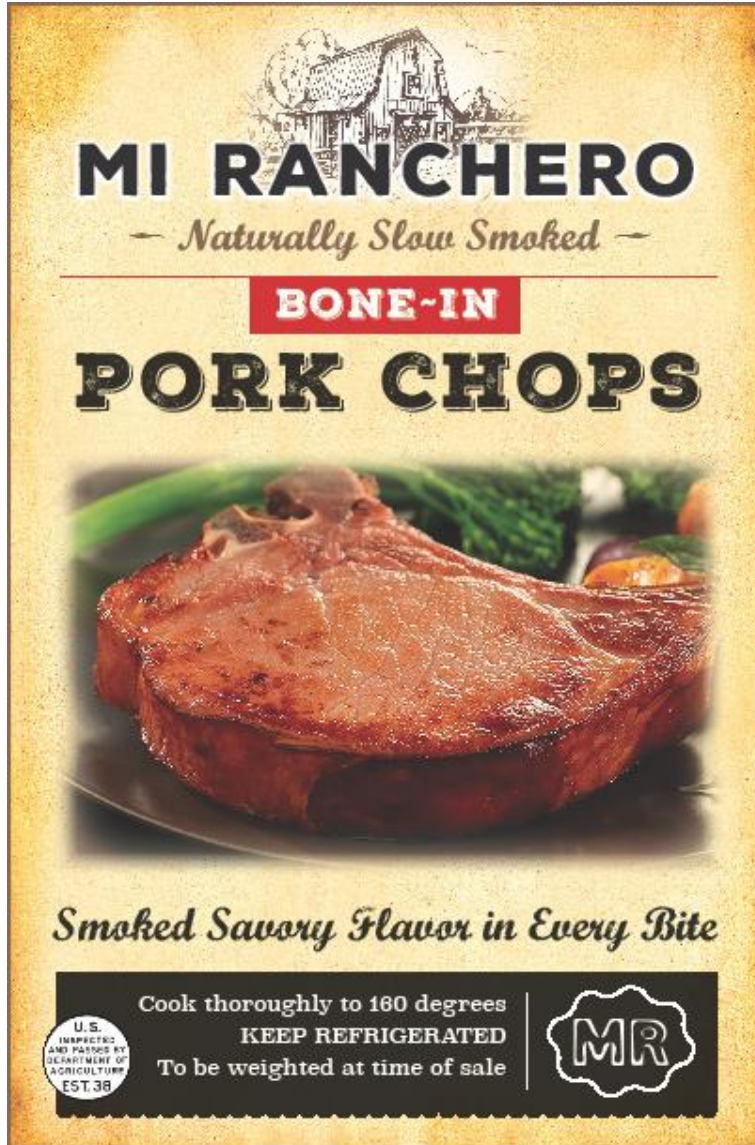
Naturally Smoked Bone-In Sliced Pork Chops

Porky order code MR4740

Packed 12 / 14-18oz RW - four slices per tray

Shipped fresh with minimum of 45 days shelf life

9 Ti x 8 High = 72 cases per pallet



MI RANCHERO
— Naturally Slow Smoked —

BONE-IN

PORK CHOPS

Smoked Savory Flavor in Every Bite

Cook thoroughly to 160 degrees
KEEP REFRIGERATED
To be weighted at time of sale

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 38

MR



Smoked Bone-in Pork Chops

Nutrition Facts

Serving Size 4oz. (113g)
Servings per Container: 4





Amount Per Serving	
Calories 190	Calories from Fat 110
%Daily Value*	
Total Fat 12g	18%
Saturated Fat 5g	25%
<i>Trans Fat</i> 0g	
Cholesterol 50mg	17%
Sodium 873mg	36%
Total Carbohydrate 0g	0%
Sugars 0g	0%
Protein 21g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 2%

Not a significant source of dietary fiber, vitamin A and C or calcium.

*Percent Daily Values are based on a 2,000 Calorie Diet.

SAFE HANDLING INSTRUCTIONS

This product was prepared from inspected and passed meat. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

-  Keep refrigerated or frozen. Thaw in refrigerator or microwave.
-  Cook to an internal temperature of 165°
-  Keep raw meat separate from other foods. Wash working surfaces (including cutting boards), utensils and hands after touching raw meat or poultry.
-  Keep hot foods hot, refrigerate leftovers immediately or discard.

INGREDIENTS: Pork, Water, Salt, Brown Sugar, Sodium Phosphate, Dextrose, Sodium Erythorbate, Sodium Nitrite, Sodium Bicarbonate, Natural Smoke.

COOKING INSTRUCTIONS: Keep refrigerated. Remove smoked pork chops from package and discard packaging including absorber pouch. Heating instructions: Pan fry: spray skillet with cooking spray and place over medium heat. Cook pork chops 6 to 8 minutes or until heated through, turning once halfway through cooking time. Grill: grill pork chops over medium-high heat for 10 to 14 minutes or until heated through, turning once halfway through cooking. Please cook to internal temperature of 165F.

www.MiRanchero.com



Distributed by: Mi Ranchero • Woodbridge, NJ 07095

Label on the bottom of the tray

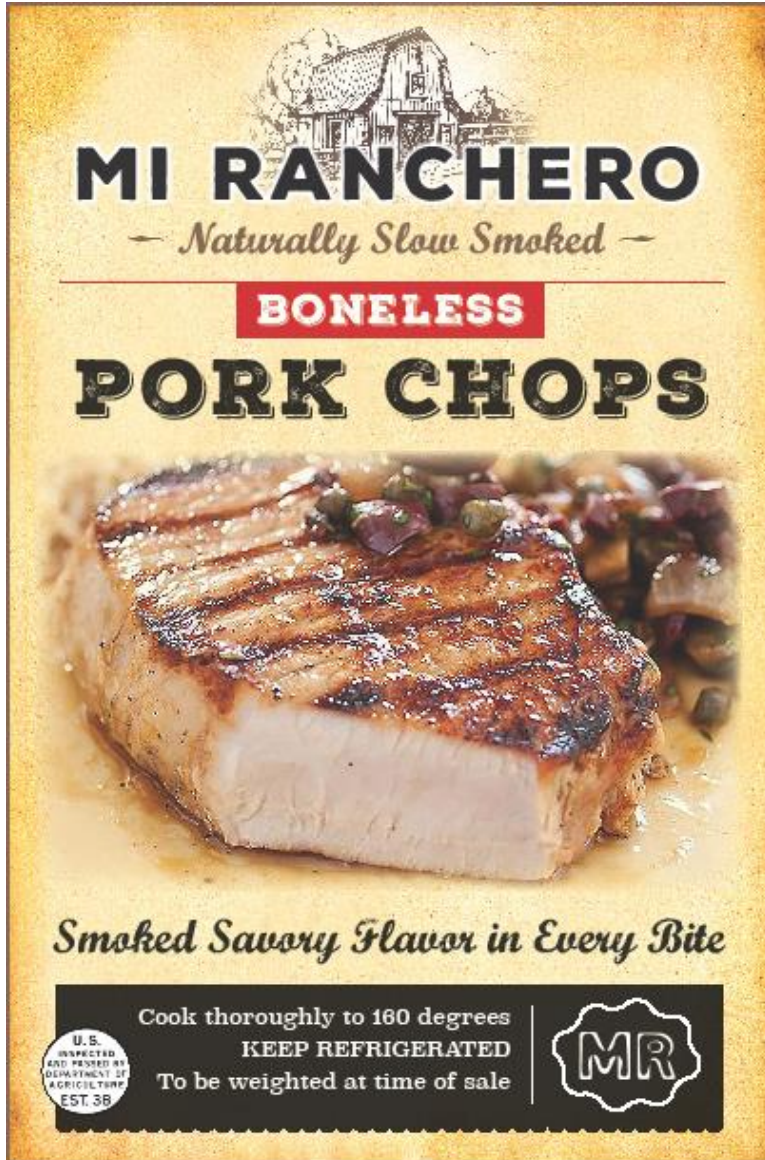
Naturally Smoked Boneless Sliced Pork Chops

Porky order code MR4741

Packed 12 / 14-18oz RW - five slices per tray

Shipped fresh with minimum of 45 days shelf life

9 Ti x 8 High = 72 cases per pallet



MI RANCHERO
— Naturally Slow Smoked —
BONELESS
PORK CHOPS

Smoked Savory Flavor in Every Bite

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 38

KEEP REFRIGERATED
To be weighted at time of sale

MR



Smoked Boneless Pork Chops

Nutrition Facts

Serving Size 4oz. (113g)
Servings per Container: 5





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	%Daily Value*
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<i>Trans Fat</i> 0g	
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