

## Kurobuta Style Berkshire

### Loin Cuts

TENDERLOIN

### Item Description

Peeled

BONELESS LOIN - 1/3 CENTER CUT (CHEF READY)

1/8 inch average fat cover.

BONELESS LOIN - CENTER CUT

1/4 inch average fat cover.

BONE IN LOIN - CENTER CUT

1/4 inch average fat cover. Sirloin removed. No lip.

BONE IN LOIN - SHORTLOIN

1/4 inch average fat cover. Tenderloin and Chine Bone attached.

BONE IN LOIN - SHORTLOIN (TENDERLOIN OUT)

1/4 inch average fat cover. Tenderloin removed; Chine Bone attached.

CAP OFF, 10 BONE RACK OF PORK

1/4 inch average fat cover. Chine Bone removed. Cap Removed

10-12 BONE RACK OF PORK

1/4 inch average fat cover. Chine Bone removed.

LONG BONE RACK OF PORK

### Roasting Cuts

BONELESS SIRLOIN

Peeled

CT BUTT (COLLAR)

1.5 inch tail from from collar eye. Fat cover 3 inches wide and 1/2 thick

STEAMSHIP OF PORK

Frenched Handle, Rump Off

BONELESS ROLLOUT LEG, BRT

Boneless Leg, Netted. 1/4 inch average fat cover.

BONELESS PORK LEG (NOODLE LEG)

Boneless, Denuded, Star Fat Out, Inside & Outside Shank Off

BONELESS PORK LEG

Boneless Leg, Shank Off

PORK HIND SHANK

Frozen

PORK FORE SHANK

Frozen

JAPANESE SHOULDER

Separated at 4th and 5th rib. 1/4 inch average trim.

BONE IN PORK SHOULDER

Separated at 4th and 5th rib. Neck Bone removed

### Ribs

BABY BACK RIBS

10 Rib Rack (Frozen)

BONE IN SHORTRIBS

Peeled (Frozen)

ST. LOUIS STYLE SPARE RIBS

10-12 Rib Rack (Frozen)

SINGLE RIB BELLY

1/2 in. fat cover. 9.5 inches wide. Flank end in tact. Rib fingers attached

FRESH SIDE BELLY

1/2 in. fat cover. 9.5 inches wide. Flank end and Spare Ribs removed

### Offal

JOWL

1/4 in. trim on one side, clean on the other

CHEEK

### Trim

PORK TRIM 40% LEAN

Bulk packed in a poly lined box. (Frozen only)

PORK TRIM 70% LEAN

Bulk packed in a poly lined box. (Frozen only)

Kurobuta Back Fat

Loin back fat, 2 1/2 in. wide x 3/4 in. thick. 24" avg. strips (Frozen)

### Bones

NECK BONES

HUMEROUS BONES

FEMUR BONES

## Bacon

SLICED BACON (1.5 LB PACKAGE)	catch weight, 14-16 slices per lb.
SLICED BACON (4 LB PACKAGE)	catch weight, 14-16 slices per lb.
SLAB BACON	catch weight, 1/2 cut slab
BACON ENDS AND PIECES	catch weight, Frozen

## Boneless Ham

BONELESS DELI HAM (6 pack)	Knuckle off, shank off
BONELESS DELI HAM (1 pack)	Knuckle off, shank off
1/2 cut BONELESS DELI HAM (8 pack)	knuckle off, shank off, bone connective tissue removed, 1/2 cut (retail)
1/2 cut BONELESS DELI HAM (2 pack)	knuckle off, shank off, bone connective tissue removed, 1/2 cut (retail)
1/4 cut BONELESS DELI HAM	knuckle off, shank off, bone connective tissue removed, 1/4 cut (retail)

## Bone In Ham

BONE-IN HAM	Full bone in ham (retail labeled)
BONE-IN HAM-- 1/2 CUT	knuckle off, shank off, bone connective tissue removed (retail labeled)
BONE-IN HAM STEAK	Bone -in Ham steak (retail labeled)
PETITE KARVER HAM	Bone -in knuckle Ham (retail labeled)

## Cochon Butcher Brand

<b>Andouille</b> —pork butt; 2" casing. Smoked: 6 hrs. Case: 10 lbs	Uses a local favorite: Louisiana Hot Sauce in the recipe.
<b>Bacon</b> —belly; 7 day cure. Smoked: 5 1/2 hours. Case: 10 lb. Available: slab or sliced.	Simple basic cure: sugar + salt. (Preorder)
<b>Buckboard Bacon</b> —truly a unique product: coppa cut. 10 day cure. Smoked: 3 hrs.	Case Size: 12 lb Finished weight: 1 1/2 lbs/ea (Preorder)
<b>Capicola</b> —pork shoulder; coppa cut. 3 day cure. Finished weight: about 1 lb/ea.	Case: 12 lb Cured Italian style: black pepper, coriander, juniper + mace.
<b>Country Sausage</b> —pork shoulder; Smoked: 6 hours. Case: 10 lb	30 to 35 mm casings (1.37") 5 oz links (Preorder)
<b>Mortadella</b> —shoulder; heat cured. Case: 2 logs (5 lbs, ea)	Casing type: Beef middles/bung Casing size: 76-126mm (3--5")
Classic Italian emulsified sausage. Seasoned traditionally with: cloves, mace + allspice.	
<b>Salami Cotto</b> —our famous salami cooked. Hangs for 24 hours before cooking.	Casing size: 3 1/2 Case: 2—5 lb logs
Classic flavors of: black pepper, nutmeg + cardamom.	
<b>Tasso</b> —lean pork shoulder; 2 day brine, 3 day hang time. Smoked: 2 hours.	Case: 10 lb Finished weight: 6-8oz pieces
Rubbed down/ generously cured with paprika, chili + cayenne powders then we lay down some smoke for 3 hours.	

## Duroc Heritage Pork

PORK BUTT BONELESS	ALL NATURAL	60#	Case
PORK RACK PRIME RIB 10 BONE	ALL NATURAL	25#	Case
PORK LOIN BONE IN CENTER CUT	ALL NATURAL	50#	Case
PORK LOIN BONELESS CC	ALL NATURAL	30#	Case
PORK BABY BACK RIBS	ALL NATURAL	10#	Case
PORK TENDERLOIN	ALL NATURAL	15#	Case
PORK BELLY SINGLE RIB	ALL NATURAL	30#	Case
PORK CHEEK MEDALLIONS	ALL NATURAL	10#	Case

## Fat Back Pig Project

10 Rib Frenched Racks	1 pc per pack
Bellies Skin off	1 pc per pack 10# avg
Bone in Butts	2 pcs per pack avg 10# each
Cheeks	10# case
St. Louis Ribs	frz. 2 pcs per pack
Hickory Bacon	6 x 2.5# bags
Breakfast Sausage	frz. 10# case
Ground Pork	Frozen 10# case
Pork Tenderloin	10# case
Long Trotters	2 pcs per cryo 10 inches
Osso Bucco	6 pcs per cryo 12/14 oz

## Call SeafoodS.com For Availability & Pricing

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