

# 146153 - Red Wattle Pork Chop 35 Day Dry-Age



Chef Justin Brunson (Brunson Meat Co.) is changing the game when it comes to dry aging meat. Our in-house method begins with a selection of noble molds, central to our proprietary dry-aging process. With a focus on craftsmanship, our clients are privileged to proteins perfected by these natural fungi, that enhance both flavor and texture during the aging process. These premium ...



## MARKETING

35-day dry-aged 14oz bone-in Red Wattle Pork Chop. Already known for the breed's extraordinary, undiminished flavors, each chop is aged with a refined mix of noble molds, bestowing it with notes of brown butter, popcorn, hazelnut, & a rich, premium flavor profile that explodes on your taste buds.

## PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
BMC-014-PC		90850070446153		16/14 OZ		
Brand		Brand Owner		GPC Description		
Brunson Meat Co.		Brunson Meat Co		Pork - Unprepared/Unprocessed		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
15.5 LBR	14 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18.56 INH	11.31 INH	6.5 INH	0.79 FTQ	09x07	237 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

## HANDLING SUGGESTIONS

Refrigerate after opening.-----

## ALLERGENS

**C** = 'Contains'; **MC** = 'May Contain'; **N** = 'Free From'; **UN** = 'Undeclared'; **INI** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients'; **60** = 'Not Derived From Ingredients'; **NI** = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

## Nutrition Facts

3.5 Servings per container

**Serving Size** **4.0 OZ**

**Amount Per Serving**  
**Calories** **212**

% Daily Value\*

**Total Fat** 9.48 g **12%**

Saturated Fat 3.19 g **16%**

Trans Fat 0 g

**Cholesterol** 76 mg **25%**

**Sodium** 64 mg **3%**

**Total Carbohydrates** 0 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

**Protein** 29.24 g

Vitamin D 0 mcg 0%

Calcium 28 mg 2%

Iron 0.76 mg 4%

Potassium 388 mg 8%

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## INGREDIENTS

Red Wattle Pork, Water, Salt, Sugar

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### PREPARATION & COOKING SUGGESTIONS

Add liberal amount of salt, sear on grill, cook to a recommended temperature of medium of at least 135 degrees.

### SERVING SUGGESTIONS

Center of the plate masterpiece showstopper.

### MORE INFORMATION