



PREMIUM PORK RANGE



AUSTRALIAN
Pork

FRESH RIBS

OUR FRESH RANGE INCLUDES ALL THE CLASSIC CUTS - AND WITH RACKS LIKE THESE IT'S EASY TO MAKE YOUR MENU SHINE!



MEATY LOIN RIBS CODE 66016

Loin ribs with full meat coverage, suited to low and slow American BBQ style cooking.

PORK LOIN RIBS CODE 66070

Uniform and tender cut, great for BBQ style braising.



1ST SEAM SHOULDER RIBLET CODE 67023

2-4 inch pieces, ideal as steak toppers, sides or on kids menu's.



ST LOUIS STYLE RIBS CODE 66033

Meaty cut with a consistent and uniform width across the rack.



PORK SPARE RIBS CODE 66071

Meaty cut full of flavour, cook low and slow for tender results.



MEATY SHOULDER RIBLET CODE 54010

Greater meat coverage from the collar, perfect for smoking and slicing into fingers.

COOKED RIBS

◀ SLOW COOKED AUSSIE PORK RIBS (NO SEASONING) CODE 67695

Our premium loin and spare ribs slow cooked for hours ready to add the sauce of your choice.

◀ SLOW COOKED AUSSIE PORK RIBLETS (NO SEASONING) CODE 67036 ▶

A flavourful cut slow cooked till tender and sliced into 2-4 inch pieces. Great as an entrée or steak topper.

KNOW YOUR RIBS

PORK LOIN RIBS

Pork Loin Ribs come from high on the back of the pig where the rib cage meets the backbone. They're slightly curved as they wrap around the loin, and usually offer 9-11 ribs. Also known as Aussie Ribs, they are typically shorter, leaner and more uniform in shape than Spare Ribs - making them perfect for menu's offering full or half racks. Derived from such a tender muscle group, they can be cooked for as little as 1.5 - 2hrs and are perfect for BBQ style braising.

MEATY LOIN RIBS

Same cut as above, but with much greater meat coverage as 10mm- 15mm of the loin is left attached to the ribs during boning. This produces ribs with full meat coverage well suited to traditional American style low and slow smoking due to the yielding benefits. Sometimes called Baby Back Ribs, they typically attract higher prices as the loin is sacrificed during boning.

PORK SPARE RIBS

Spare Ribs come from the lower section of the rib cage, extending around the belly to where the ribs join the sternum. They are flatter than Loin Ribs, typically 6 inches at the longest end tapering to 4 inches. A full rack features 9-11 ribs with more meat between the bones when compared with Loin Racks. Spare Ribs are derived from a tougher muscle group which gives the meat greater marbling and more flavour, but requires longer cook times - braise for 2-2.5hrs.

ST LOUIS STYLE RIBS

St Louis are the same cut as Spare Ribs with the rib tip retained to give a more consistent and universal shape. The rib tip is a small flap of meat from where the Spare Ribs meet the breast bone which contains some small bone and cartilage fragments. If you're looking for a meatier belly rib with uniform width across the rack, this is the one for you.

1ST SEAM SHOULDER RIBLETS

These Riblets are produced by cutting a rack of ribs into 2-4 inch pieces. This cut is taken from the first 3-4 ribs directly below the neck bone, and typically includes one layer of marbled meat from the collar on top. The marbling from the collar meat produces a very tender cut with plenty of flavour. Perfect for those smaller menu portions, as a steak topper or even an entrée.

MEATY SHOULDER RIBLETS

The Riblets are the same as above with an additional 10-15mm of shoulder meat left intact. The marbling from the collar and shoulder meat produces a very tender cut with the extra meat coverage making it perfect for traditional American style low and slow smoking. Cut into fingers to show off the extra meat coverage on the plate.



◀ **WHOLE PORK LEG ROAST (CHILLED)**
CODE 66670
Iconic large carvery roast portion, 100% Australian with crunchy crackle.



◀ **SLOW COOKED READY TO PULL BBQ PORK**
CODE 67690

Juicy pork shoulder slow cooked in a rich BBQ sauce and ready to pull for sliders or tacos.

WHO DOESN'T LIKE A GOOD PULL?

GET ROASTED!

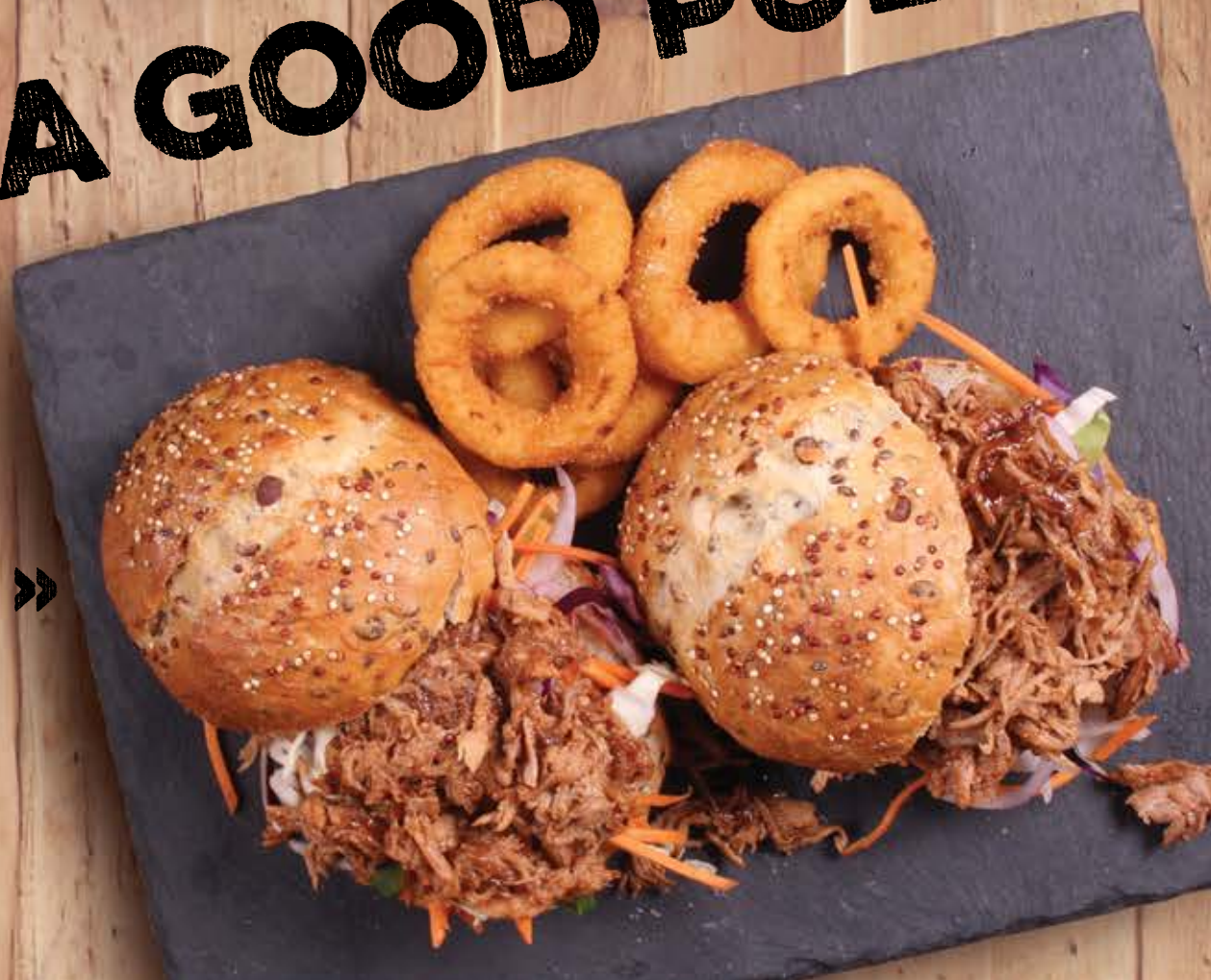


◀ **HALF PORK LEG ROAST (FROZEN)**
CODE 66686
Half portion perfect for smaller establishments. Moisture infused for tender results every time.

A GOOD PULL

▶ **SLOW COOKED BBQ PULLED PORK**
CODE 67622

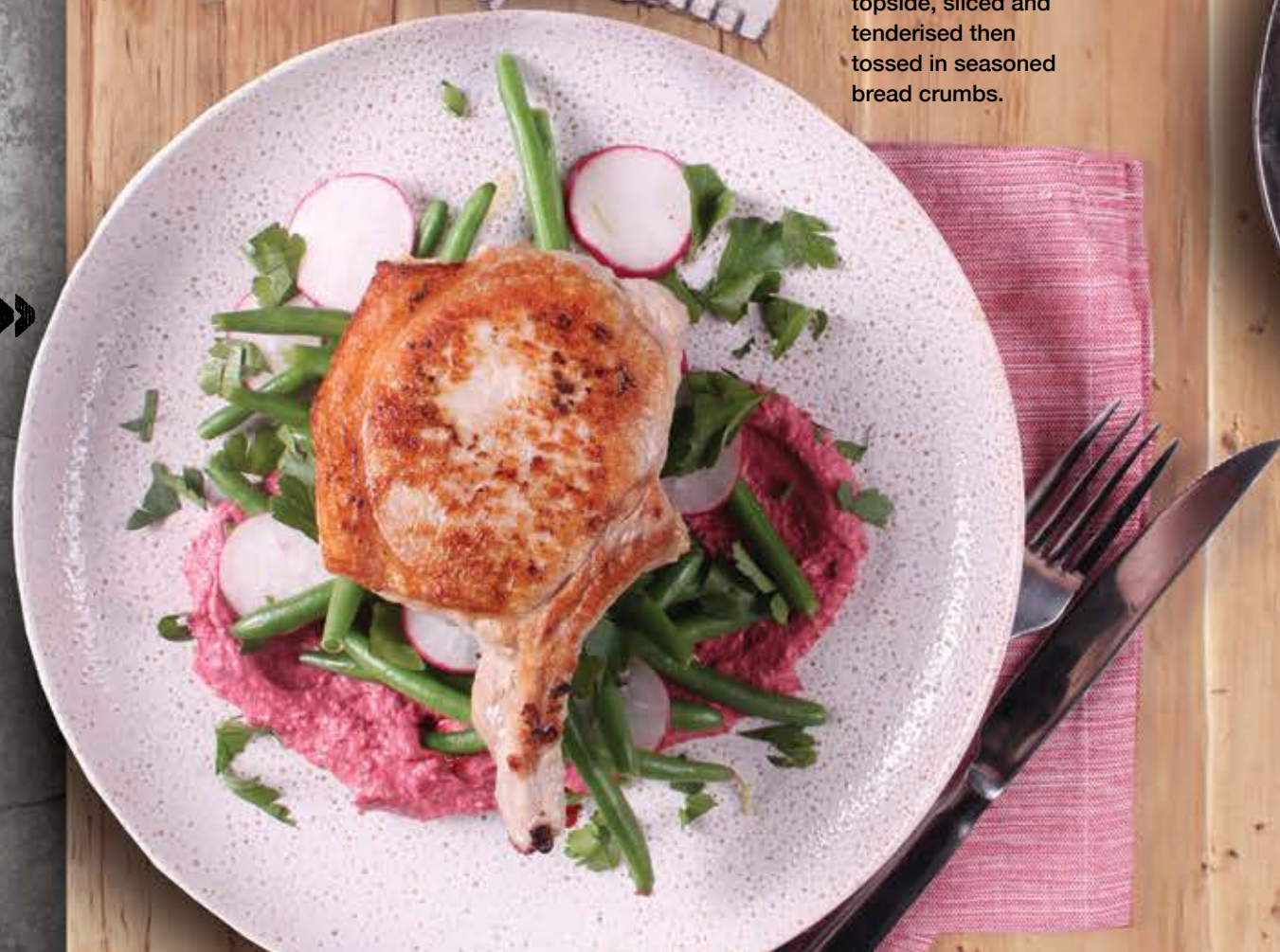
Australian pork shoulder slow cooked for hours and gently pulled for tender shreds with a natural whole muscle look.



CENTRE OF ATTENTION

PORK KING RIB CUTLET CODE 67612

Best seller, spectacular centre of plate tender pork cutlet.



CRUMBED PORK SCHNITZEL CODE 67663

Aussie pork topside, sliced and tenderised then tossed in seasoned bread crumbs.



SLOW COOKED PORK BELLY CODE 67670

Best seller, Australian Pork Belly slow cooked for hours ready to crackle.



GOURMET ENGLISH PORK SAUSAGES CODE 67701

Aussie pork, blended with traditional gourmet English style spices for a truly tasty snag.



THESE BEAUTIES WILL MAKE ANYONE LOOK GOOD WHEN THEY'RE PLATED UP ON CENTRE STAGE.

IT'S AUSSIE PORK WITH A TOUCH OF GLAMOUR TO KEEP YOUR CUSTOMERS COMING BACK FOR MORE.



This range has been developed exclusively for food service, taking top quality Aussie pork and adding value to give all customers an experience they won't easily forget!



GOOD LOOKIN' RIBS

	MEATY LOIN RIBS CODE 66016	Portion size	Max 21kg ctn weight	Value Add	Fresh
		Pieces per pack	1	Storage	Frozen -18°C
		Packs per carton	10	Packaging	Vacuum Pouch
	ST LOUIS STYLE RIBS CODE 66033	Portion size	Max 15kg ctn weight	Value Add	Fresh
		Average pieces per carton	14	Storage	Frozen -18°C
				Packaging	Bulk Layer Pack
	PORK LOIN RIBS CODE 66070	Portion size	Max 30kg ctn weight	Value Add	Fresh
		Average pieces per carton	15	Storage	Frozen -18°C
				Packaging	Bulk Layer Pack
	PORK SPARE RIBS CODE 66071	Portion size	Max 15kg ctn weight	Value Add	Fresh
		Average pieces per carton	15	Storage	Frozen -18°C
				Packaging	Bulk Layer Pack
	1ST SEAM SHOULDER RIBLET CODE 67023	Portion size	Max 15kg ctn weight	Value Add	Fresh
		Average pieces per carton	36 pairs	Storage	Frozen -18°C
				Packaging	Bulk Layer Pack
	MEATY SHOULDER RIBLETS CODE 54010	Portion size	Max 20kg ctn weight	Value Add	Fresh
		Average pieces per carton	24	Storage	Frozen -18°C
				Packaging	Bulk Layer Pack
	SLOW COOKED AUSSIE PORK RIBS CODE 67695	Portion size	1.2kg Avg	Value Add	Slow Cooked
		Pieces per pack	2	Storage	Frozen -18°C
		Packs per carton	12	Packaging	Vacuum Pouch
	SLOW COOKED AUSSIE PORK RIBLETS CODE 67036	Portion size	320g Avg	Value Add	Slow Cooked
		Pieces per pack	4	Storage	Frozen -18°C
		Packs per carton	5	Packaging	Vacuum Pouch

WHETHER IT'S SLOW COOKED FOR TENDERNESS OR SPRINKLED WITH THE LATEST FLAVOURS, THE BARKERS CREEK RANGE WILL MAKE PORK SHINE ON ANY MENU.

All products are portion packed for convenience and available through leading food service distributors.



GET ROASTED

	WHOLE PORK LEG ROAST CODE 66670	Portion size	6kg Avg	Value Add	Moisture Infused
		Pieces per pack	1	Storage	Chilled 0-5°C
		Packs per carton	2	Packaging	Vacuum Bag
	HALF PORK LEG ROAST CODE 66686	Portion size	3kg Avg	Value Add	Moisture Infused
		Pieces per pack	1	Storage	Frozen -18°C
		Packs per carton	4	Packaging	Vacuum Bag

CENTRE OF ATTENTION

	PORK KING RIB CUTLET CODE 67612	Portion size	300g	Value Add	Moisture Infused
		Pieces per pack	4	Storage	Frozen -18°C
		Packs per carton	4	Packaging	Vacuum Pouch
	SLOW COOKED PORK BELLY CODE 67670	Portion size	850g Avg	Value Add	Slow Cooked/MI
		Pieces per pack	1	Storage	Frozen -18°C
		Packs per carton	4	Packaging	Vacuum Pouch
	CRUMBED PORK SCHNITZEL CODE 67663	Portion size	200g Avg	Value Add	Crumbed/MI
		Average pieces per carton	18	Storage	Frozen -18°C
				Packaging	Bulk Layer Pack
	GOURMET ENGLISH PORK SAUSAGES CODE 67701	Portion size	1.2kg Avg	Value Add	Seasoned
		Pieces per pack	15	Storage	Frozen -18°C
		Packs per carton	6	Packaging	Vacuum Pouch

A GOOD PULL

	SLOW COOKED BBQ PULLED PORK CODE 67622	Portion size	900g	Value Add	Slow Cooked/Seasoned
		Pieces per pack	1	Storage	Chilled 0-5°C
		Packs per carton	6	Packaging	MAP Tray
	SLOW COOKED READY TO PULL BBQ PORK CODE 67690	Portion size	1.25kg Avg	Value Add	Slow Cooked/Seasoned
		Pieces per pack	1	Storage	Frozen -18°C
		Packs per carton	8	Packaging	Vacuum Pouch



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