

HOLTEN 218560 - Pork Fritter Loin Breaded 7 Oz

Traditional Comforts pork loin fritters are made from singular cuts of whole muscle pork loin and the signature cracker-crumb style breading recipe that cooks up light and crispy. These freezer to fryer fritters have a hand made appearance, savory flavors, satisfying crunch, and are highly versatile for a number of menu applications. Operators win with high customer satisfaction, fast speed of service, and labor-friendly ease of use. Whether it's a pork Milanese dish. crispy Cubano sandwich, or a classic state fair style pork fritter sandwich, the Traditional Comforts pork loin fritter is always delicious.



	Nutrition Facts				
		Servings per Container Serving size	1 100g		
		Amount per serving Calories	155		
Series St.	1100	% Dail	y Value*		
		Total Fat 3.89g	5%		
5 A		Saturated Fat 1.33g	7%		
		Trans Fat 0g			
		Cholesterol 33.3mg	11%		
★ Benefits		Sodium 399.6mg	17%		
-		Total Carbohydrate 10g	4%		
		Dietary Fiber 0g	0%		
		Total Sugars 2.33g			
		Includes 2.33g Added Sugar	5%		
Ingredients	Allergens	Protein 19.98g			
		Vitamin D 0mcg	0%		
Boneless Pork Chop contains up to 10% added solution of: Water, dextrose, sodium	Contains:	Calcium 20.26mg	2%		
tripolyphosphate, oil of lemon. Battered with: Water, wheat flour, salt, sweet dairy whey, spices	🖞 milk 🗞 soy 🋞 wheat	Iron 1.4mg	8%		
and spice extractives, hydrolyzed yeast protein, disodium inosinate, disodium guanylate. (Contains less than 2% soybean oil used as a	Free From:	Potassium 236mg	5%		
(Contains less train 2% solybean oil used as a processing aid). Breaded with: Wheat flour, cracker [wheat flour, soybean oil, salt, leavening (sodium bicarbonate, yeast), dextrose, malt syrup (malted barley, corn)], salt, sweet dairy whey, spices and spice extractives, hydrolyzed yeast protein, disodium inosinate, disodium guanylate. (Contains less than 2% soybean oil used as a	Image: Crustaceans Image: Cr	* The % Daily Value (DV) tells you how much a a serving of food contributes to a daily diet. 2, a day is used for general nutrition advice.			

Handling Suggestions

processing aid). Contains: wheat, soy & milk.

Product should be stored between -10 and 10 degrees F

Serving Suggestions

With biscuits and gravy. On a biscuit for a breakfast sandwich. With eggs and hash browns. On a roll with fixings and fries for a hot sandwich plate. With mashed potatoes and gravy for a hearty country-style entre. With vegetables and a dinner roll for a lighter entre. Dress like a club on a bun, then quarter and fill center with fries, and serve with house salad or soup.

Prep & Cooking Suggestions

Always cook from a frozen state for best results and to reduce cross contamination. Deep fry at 350F until fritter floats to surface. Always cook ground meat products to an internal temperature of 160F.

Product Specifications

Brand			Manufacturer								
HOLTEN			BRANDING IRON/HOLTEN								
MFG :	#	SPC #		GTIN			Pack	Pack Desc.			
20009	Э	218560 00		00079821200098			24	24/7 OZ			
Gross Weight Net Weight		Cοι	untry of	Origin	K	osher	Child Nutrition				
11.6	5lb	10.5lb	D	US		USA				No	
Shipping Information											
Length	Width	Height	Volun	me TIxHI Shelf Life Storage Temp		ge Temp From/To					
14.7in	11in	6.8in	0.64f	t3	10x6	0DAYS 0°F / 32°F		0°F / 32°F			





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Nutrition Analysis - By Serving

Calories	155	Total Fat	3.89g	Sodium	399.6mg
Protein	19.98	Trans Fats	Og	Calcium	20.26mg
Total Carbohydrates…	10g	Saturated Fat	1.33g	Iron	1.4mg
Sugars	2.33g	Added Sugars	2.33g	Potassium	236mg
Dietary Fiber	Og	Polyunsaturated Fat	Og	Zinc	0
Lactose		Monounsaturated Fat	Og	Phosphorus	
Sucrose		Cholesterol	33.3mg		
Vitamin A(IU)•	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



