

Storage and Handling Instructions for Frozen Pork Products

Calumet Diversified Meats Inc. is committed to providing the highest quality pork products, consistent customer satisfaction, high quality control standards and a full product line. Fresh Frozen product is blast frozen to give you a fresher than fresh product. For ease of handling and no excess work or waste. Special packaging is added to maintain that quality.

If you have frozen pork items you wish to defrost prior to placing in the oven, pan them and place in refrigerated storage to allow for thawing under sanitary conditions.

Low, constant temperatures are usually preferred for roasting and will develop suitable color, flavor and provide even doneness. Pork roasts will go from slightly pink to white when cooked. Use a meat thermometer to determine internal temperature and doneness.

The most important fact operators should know is that pork should not be overcooked. Pork should be cooked quickly to medium doneness at an internal temperature of 160 degrees.

Pork Chops, Seasoned

The grill-ready pork chops are pre-seasoned to enhance the flavor and give the meat a juicier texture. To realize this added benefit, it is recommended grill-ready chops be cooked from a frozen state on a char-grill or an elevated rack in the oven. Seasoned chops will cook faster than non-basting pork chops. Best results when removed at 160 degree internal temperature. Additional seasoning may be added during cooking.

Pork Chops, Unseasoned

To defrost pork cuts, pan them and place them in refrigerated storage to allow for thawing under sanitary conditions. Add spices (pepper, garlic, etc.). Broil or grill individual pork cuts, using tongs to turn occasionally. The pork is done when the surface is moderately firm and the juices run clear.

Pork Loin Roasts, Seasoned

Seasoned roasts have been developed to provide customers with a more flavorful and juicier product than a non-seasoned roast. It is recommended that seasoned roasts be cooked from a frozen state at 500 degrees for the first 30 minutes, then reduce heat to 350 degrees until the roast is fully cooked to an internal temperature of 160 degrees. Seasoned roasts need no further seasoning. However, additional seasoning may be added during cooking.

Pork Loin Roasts, Unseasoned

To defrost pork cuts, pan them and place them in refrigerated storage to allow for thawing under sanitary conditions. Add spices (pepper, garlic, etc.). It is recommended that roasts be cooked at 500 degrees for the first 30 minutes, then reduce heat to 350 degrees until the roast is fully cooked to an internal temperature of 160 degrees.



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