



**PREMIUM
FRESH RANGE**



**PREMIUM
VALUE ADD RANGE**





OUR SUNPORK RANGE INCLUDES ALL THE CLASSIC FRESH CUTS, GROWN RIGHT HERE IN AUSTRALIA.

FRESH RIBS

MAKE YOUR MENU SHINE WITH LOCALLY GROWN PRODUCE THAT REFLECTS THE QUALITY AND FLAVOUR WE'VE PERFECTED OVER GENERATIONS OF FARMING.



PORK LOIN RIBS CODE 66070

Uniform and tender cut, great for BBQ style braising.

MEATY LOIN RIBS (USA) CODE 66016

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

PORK SPARE RIBS CODE 66071

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

ST LOUIS STYLE RIBS CODE 66033

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

1ST SEAM SHOULDER RIBLET CODE 63076

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

MEATY SHOULDER RIBLET CODE 54010

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



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 (USA)

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 Ribs. 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.

COOKED RIBS

OUR BARKERS CREEK PREMIUM VALUE ADD RANGE IS EXCLUSIVE TO THE FOOD SERVICE INDUSTRY. FEATURING SLOW COOKED AND MARINATED CUTS, THIS RANGE STREAMLINES THE EFFICIENCY OF EVERY KITCHEN.

▼ **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.



▼ **PORK SPARE RIBS
CODE 67694**

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





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

WHAT'S CRACKLING?



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

READY TO PULL PORK

SLOW COOKED AND TENDER TO SAVE YOU TIME.



▲ **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.

ATTENTION OF CENTRE OF

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

STRIPLOIN STEAKS

Moisture infused 200g portions, juicy and tender every time.

GERMAN STYLE PORK KNUCKLE

Premium Pork Knuckle, cured and slow cooked in traditional German style.



CRUMBED PORK SCHNITZEL

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



SLOW COOKED PORK BELLY

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

GOURMET ENGLISH PORK SAUSAGES

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

PORK KING RIB CUTLET

Best seller, spectacular centre of plate tender pork cutlet.

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

BE INSPIRED WITH SUNPORK AND BARKERS CREEK PREMIUM PORK



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!

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

FRESH RIBS

	MEATY LOIN RIBS CODE 66016	Portion size	12 kg average weight	Value Add	Fresh	Cartons per pallet
		Pieces per pack	1	Storage	Frozen -18°C	
		Packs per carton	10	Packaging	Vacuum Pouch	
	ST LOUIS STYLE RIBS CODE 66033	Portion size	12 kg average weight	Value Add	Fresh	Cartons per pallet
		Average pieces per carton	14	Storage	Frozen -18°C	
				Packaging	Bulk Layer Pack	
	PORK LOIN RIBS CODE 66070	Portion size	12 kg average weight	Value Add	Fresh	Cartons per pallet
		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	Cartons per pallet
		Average pieces per carton	15	Storage	Frozen -18°C	
				Packaging	Bulk Layer Pack	
	1ST SEAM SHOULDER RIBLET CODE 63076	Portion size	Max 15kg ctn weight	Value Add	Fresh	Cartons per pallet
		Average pieces per carton	40 Average	Storage	Frozen -18°C	
				Packaging	Bulk Layer Pack	
	MEATY SHOULDER RIBLETS CODE 54010	Portion size	Max 20kg ctn weight	Value Add	Fresh	Cartons per pallet
		Average pieces per carton	24	Storage	Frozen -18°C	
				Packaging	Bulk Layer Pack	

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

COOKED RIBS

	SLOW COOKED AUSSIE PORK RIBS CODE 67695	Portion size	1.2kg Avg	Value Add	Slow Cooked	Cartons per pallet
		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	Cartons per pallet
		Pieces per pack	4	Storage	Frozen -18°C	
		Packs per carton	5	Packaging	Vacuum Pouch	
	SLOW COOKED SPARE RIBS CODE 67694	Portion size	1.2kg Avg	Value Add	Slow Cooked	Cartons per pallet
		Pieces per pack	2	Storage	Frozen -18°C	
		Packs per carton	12	Packaging	Vacuum Pouch	

WHAT'S CRACKLING?

	WHOLE PORK LEG ROAST CODE 66670	Portion size	6kg Avg	Value Add	Moisture Infused	Cartons per pallet
		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	Cartons per pallet
		Pieces per pack	1	Storage	Frozen -18°C	
		Packs per carton	4	Packaging	Vacuum Bag	

PULLED PORK

	SLOW COOKED READY TO PULL BBQ PORK CODE 67690	Portion size	1.25kg Avg	Value Add	Slow Cooked/Seasoned	Cartons per pallet
		Pieces per pack	1	Storage	Frozen -18°C	
		Packs per carton	6	Packaging	Vacuum Pouch	

CENTRE OF ATTENTION

	PORK KING RIB CUTLET CODE 67612	Portion size	300g	Value Add	Moisture Infused	Cartons per pallet
		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	Cartons per pallet
		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	Cartons per pallet
		Average pieces per carton	18	Storage	Frozen -18°C	
				Packaging	Bulk Layer Pack	
	GOURMET ENGLISH PORK SAUSAGES CODE 67704	Portion size	70g Avg	Value Add	Seasoned	Cartons per pallet
		Pieces per pack	24	Storage	Frozen -18°C	
		Packs per carton	4	Packaging	Vacuum Pouch	
	GERMAN STYLE PORK KNUCKLE CODE 67059	Portion size	1.2Kg Avg	Value Add	Cured/Cooked	Cartons per pallet
		Pieces per pack	1	Storage	Chilled	
		Packs per carton	8	Packaging	Vacuum Bag	
	STRIPLOIN STEAKS CODE 67617	Portion size	200g	Value Add	Moisture Infused	Cartons per pallet
		Pieces per pack	4	Storage	Frozen -18°C	
		Packs per carton	4	Packaging	Vacuum Bag	



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