

CHAR SIU JULIENNED SUPC 7322642 • 2/5 LB
AL PASTOR ½" DICED SUPC 7333786 • 2/5 LB



GLOBALLY INSPIRED Pre-Cut Premium Pork

Seasoned and marinated in authentic spices, pre-cut, and ready to cook, these premium pork options provide the opportunity for your kitchen to produce fast, flavorful meals with global flair. Highly adaptable to both traditional recipes or fusion dishes inspired by other cuisines, these flavorful pork items make it easy to deliver high-impact dishes with minimal effort.

WHY WE LOVE IT

• Authentic Global Flavors:

Pork al pastor features a bold Latin marinade with smoky, tangy, and slightly sweet notes, while pork char siu provides a signature caramelized Asian-inspired glaze, ensuring every bite is packed with flavor.

• Versatile & Ready to Cook:

Both products are ready-to-cook and adaptable for sautéing, roasting, or grilling, making them ideal for diverse culinary applications.

• Efficient & Consistent:

Vacuum-sealed for freshness, these products preserve juiciness and flavor integrity. Their dependable seasoning ensures consistent performance, allowing you to deliver the same great taste every time.

• Perfect for High-Volume

Kitchens: With minimal prep required, these premium pork products help busy kitchens focus on speed and authenticity, making them an excellent choice for driving repeat business with bold, complex flavors.



PASTOR TACOS

Serve pork al pastor on warm tortillas topped with onions, jalapeños, cilantro, and zesty lime crema for globally inspired tacos. Elevate this street food classic with add-ons like roasted pineapple or house-made salsa.



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FLATBREAD AL PASTOR

Pork al pastor atop a crispy flatbread with red onion, peppers, cheese, and cilantro, creating a shareable dish or satisfying entrée while tapping into street food trends and driving high-profit margins.

CHAR SIU TACOS

Savory, sticky-sweet char siu pork is stuffed into soft tortillas with crisp slaw and served with lime wedges, delivering bold flavors in a compact format ideal for casual dining or small plate menus.



CHAR SIU PORK FRIED RICE

Serve flavorful fried rice packed with char siu pork, scallions, and crisp vegetables for a cost-effective entrée that leverages high-margin ingredients to deliver vibrant, satisfying flavors in large portions.



APPLICATIONS

Pork Char Siu

- Use it to elevate ramen bowls
- Toss with stir-fried noodles and fresh vegetables for a signature dish that captures the essence of Asian cuisine
- Pair with pickled vegetables and fresh herbs on a soft roll for a Banh Mi

Pork Al Pastor

- Fill warm tortillas, and top with chopped pineapple, onions, and cilantro for vibrant, flavorful tacos
- Incorporate into flour tortillas with beans, rice, and fresh toppings for a hearty and satisfying burrito option
- Serve on a soft roll with avocado, lettuce, refried beans, and pickled jalapeños for an elevated torta