



All-Purpose Elegance

Pork Tenderloin

The most tender part of the animal and the most versatile cut in a chef's toolbox: Pork tenderloin effortlessly transforms from the everyday to extravagant in the right hands.



Tyson

FRESH MEATS TEAM



About Pork Tenderloin

One of the most tender and leanest cuts on the market, pork tenderloin offers tremendous versatility across every part of the menu. Its mild flavor makes it the perfect blank canvas for sauces, rubs and marinades.

Attributes

- Mild flavor, juicy
- Quick cook time
- Nutritional profile similar to chicken breast



Prepped for Success

Requiring minimal butchering and leaving the perfect amount of fat, pork tenderloin is best for quick roasting, broiling, grilling, sautéing and braising. It's also a cut that fits into any operation's needs. As a banquet plate, an addition to carving stations or lunch sandwich feature, it's a flavorful and cost-efficient performer.

Chairman's Reserve® Prime and Premium Pork

Two-tier pork offering with cuts hand selected for optimal marbling, color and pH. Prime tier meets the exacting specifications for the Master Chefs' Institute Seal of Excellence.

PRODUCT DESCRIPTION	CODE	PACK
Boneless Tenderloin, Prime	F4786AV3	2 pcs/bag, 6 bags/box
Boneless Tenderloin, Premium	F4786AV F4786AVV	2 pcs/bag, 6 bags/box 1 pc/bag, 12 bags/box

Open Prairie® Natural* Pork

Tender and juicy pork from animals raised with no added hormones, growth promotants or antibiotics – ever.

PRODUCT DESCRIPTION	CODE	PACK
Boneless Tenderloin	F4783AVLVN F4783MVLVN	1 pc/bag, 12 bags/box 1pc/web, 12 webs/box 3 indexes/box

ibp Trusted Excellence® Pork

Quality fresh pork backed by world-class service.

PRODUCT DESCRIPTION	CODE	PACK
Boneless Tenderloin	F4783AV	2 pcs/bag, 6 bags/box



Discover More

For more information about Pork Tenderloin for foodservice operations, please contact your Tyson Fresh Meats sales expert.

Foodservicefullservice.com

* Minimally processed. No artificial ingredients.
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