



Wiltshire Cure Premium Pork

A recipe that has 100 years of tradition is the foundation of the newest addition to the Bush Brothers product line. Wiltshire Cure Premium Pork brings to the US what has been popular in Canada and England since the Early 1900s, un-smoked but cured lean back bacon. Wiltshire Cure Premium Pork is what is traditionally known as “Canadian Bacon”, unlike the Canadian-Style Bacon that is common here in the US.

In a unique process, Wiltshire Cure Premium Pork is cured for over 48 hours in sweet curing brine, and after removal from the brine, is rolled in finely ground cornmeal. This process allows for a tender, juicy, flavorful pork product that has a crispy exterior and surprising mouth-feel. In addition to the traditional boneless pork loins, this process has also been applied to a bone-in, frenched, pork rack, to allow for roasts and chops with the same amazing taste and feel.

We encourage you to try this very special product and consider it for your menu today! Call your sales representative for more information.

Wiltshire Cure Premium Pork	
Boneless, Center-Cut Pork Loin	
Pre-Sliced, Boneless Loins (11# Box)	
Bone-in, Frenched Pork Rack	
Bone-in, Frenched, Portion Cut Chops	

Please call or fax your orders to:

(561) 832-6666 | (800) 327-1345 | Fax: (561) 832-1460