

A LA CARTÉ SPECIALTY FOODS

Alligator Loin - 12/1lb



Can be cooked in an air fryer,
deep fried or oven baked



Brand - Various

Species – Alligator Mississippiensis

Storage – Frozen at 0 degrees at all times

Size – 12 lbs.

Case Pack – 10 x 12 lbs.

Master Case Weight – 13 lbs.

Net Case Weight – 12 lbs.

Dimensions – 12 x 15 x 8.25 in.

GTIN - TBD

TI/HI – 13 x 6

Item UPC – TBD

Best Buy Date – 24 mos. from prod. date

Country of Origin - USA

Method of Catch – Wild Caught

This may look like chicken but it's not! Alligator loin is a lean, white, tender cut of meat with a mild flavor and a firm texture that can be marinated grilled, fried, sauteed or used in Louisiana style gumbo. Cooking options include stovetop, oven or sous vide. Alligator loin is a healthy source of protein that is low in fat and cholesterol. Bon Appétit!

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