

**ROAST PORK**

**Yield** 100

**Portion** 3-1/2 Ounces

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
247 cal	0 g	27 g	14 g	81 mg	59 mg	20 mg

**Ingredient**

PORK,LOIN,BONELESS,RAW  
PEPPER,BLACK,GROUND

**Weight**

31-1/4 lbs  
7/8 oz

**Measure**

1/4 cup 1/3 tbsp

**Issue**

**Method**

- 1 Place roasts, fat side up in pans without crowding. Sprinkle with pepper.
- 2 Insert meat thermometer in center of the thickest part of a roast. DO NOT ADD WATER. DO NOT COVER.
- 3 Using a convection oven, roast 1 1/2 hours to 2 hours at 325 F. on high fan, closed vent, depending on size of roasts. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Let stand 20 minutes. Remove strings or netting before slicing. CCP: Hold for service at 140 F. or higher.