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| ***Rantoul Foods***  ***USDA Establishment 31559***  ***205 Turner Drive***  ***Rantoul, IL 61866*** | ***Updated:00***  ***Implemented:06/13/11*** |

**Product Code: 1219**

**Product: Pork Boneless Loin, Strap-Off #2**

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| **Cutting/Boning Instructions**  ***Trim Specs:*** 1) 1/4” Trim +18” 2) Strap removed completely at seam of longissimus  ***Wt/Size Spec:*** 10-11 Rib  ***Primal Specification:*** Shoulder/Middle separation is removed from shoulder via a straight cut between the 1st and 2nd rib. Ham is removed from middle 1.25” anterior to the aitch bone. 4” scribe width measured from the junction of the 10th rib with the chine to the sawed edge.  ***Further Butchering Procedures:*** 1) Sirloin removed with a straight cut immediately anterior to the hip bone. 2) Blade bone removed. 3) Shell-boned: back rib is removed to express curvature of inner loin surface. Riblet removed with minimal meat on riblet. 4) Strap removed completely.  .  ***Additional Description:*** 1) CAN HAVE MULTIPLE DEFECTS, CHUNK OUT, NO FAT COVER, LOINS NOT ACCEPTABLE FOR #1  PRODUCT | **Packaging Specifications**  *Storage:* Maintain Frozen  *Pack Style****:*** COV/BOX |
| Bag Use/Fze by date: NO  Box Use/Fze by date: NO  Case Wt: (lbs.) catch weight  Pcs/Bag: 1  Bags/Box: 6 |

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| **Quality Control:**  ***Critical Defect Criteria*** 1) Presence of bone chips. 2) Fat thickness exceeding ½” covering a surface of 1 square inch or more.  ***Major Defect Criteria*** 1) Fat thickness exceeding 3/8” covering the surface of 1 square inch.  ***Minor Defect Criteria*** 1) Fat thickness exceeding 1/4” covering a surface of 1 square inch or more. 2) Lean scores exceeding 4 square inches. | ***Quality Control Measures:***  1) Routine QC inspection prior to bagging. |

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