



Rantoul Foods DBA Agar Foods

THE PORK PEOPLE

Updated: 2/19/21
Implemented: 12/11/15

21225 Pork Boneless Picnics Cushion In - Rantoul Choice

Maintain Fresh

Packaging Specifications	Pack Style: COV / Box	Pcs / Bag or Layer: 1 Bag: 558: 13 X 18	Bag Use/Frz by Date: No
	Case Wt: 19.2 lbs. Catch weight	Bags or Layer / Box: 4 Box: 505: 22 13/16 x 14.75 x 5.75	Box Use/Frz by Date: No
Cutting & Boning	Trim Specs: 1) Remove the jowl at the seam of the moon muscle. 2) Remove all glands and bloody meat from the breast at the seam. 3) Remove the bloody and fatty membrane from the pectoral muscle.		
	Wt. & Size Specs: Whole pieces		
	Primal Specs: Shoulder/Middle separation is removed from shoulder via a straight cut between the 4th and 5th rib. Butt/Picnic separation: Immediately atop the Humoral/Scapular articulation. Cross section of blade bone above joint is visible		
	Further Butchering Procedures: 1) The picnic is completely deboned by lifting the pectoral muscle at the seam minimizing cutting into the picnic and leaving the cushion muscle intact. 2) The outer shank, heavy membrane and fat from inner pectoral muscle are removed. 3) Visible bone fragments, cartilage, heavy sinews and connective tissue are removed. 4) Remove any skin patches		
	Additional Description: The picnic is folded back into its natural shape by folding the pectoral muscle over the cushion.		
Quality Control	Quality Control Measures: Routine QC Audits		
	Critical Defect Criteria: 1 Presence of bone chips or cartilage and heavy sinews. 2) Presence of skin patches exceeding 1 square inch. 3) Outer shank not removed. 4) Jowl not removed 5) Breast Flap not removed.		
	Major Defect Criteria: 1) Presence of skin patches less than 1 square inch.		
	Minor Defect Criteria: 1) Presence of soft cartilage 2) Minor bloody spots		

Learn more about us!
THEPORKPEOPLE.COM

USDA Establishment #35 | 205 Turner Dr. | Rantoul, IL 61866 | (217) 892-4178

Raw Top



Raw Bottom



Product in Packaging



ADT.

PRODUCT LABEL

ADT.