



Rantoul Foods DBA Agar Foods

THE PORK PEOPLE

Updated:
Implemented: 6/24/20

21281 Pork Boneless False Lean

Maintain Frozen

Packaging Specifications	Pack Style: COV / Box	Pcs / Bag or Layer: 4	Bag Use/Frz by Date: No
	Case Wt: 12.2 lbs. Catch weight	Bag: 551: 9 x 16	
Cutting & Boning	Trim Specs: 1) The Boneless False Lean is prepared from the boneless loin when making a center cut loin. 2) Must be defatted to 1/2" on fat side. 3) Fatty membrane trimmed on lean side 4) Squared up 5) Free of cartilage.		
	Wt. & Size Specs: None		
	Primal Specs: Shoulder/Middle separation is removed from shoulder via a straight cut between the 2nd and 3rd 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) The false lean is completely removed from the loin after marking but before back rib separation.		
	Additional Description: This product consists of the False Lean which is removed from the 2/3 rib break center cut loin.		
Quality Control	Quality Control Measures: Routine QC Audits		
	Critical Defect Criteria: 1) Cartilage attached 2) Fat side > 3/8" 3) false lean not squared 4) Contamination		
	Major Defect Criteria: 1) Fat side > 1/4" trim 2) Fatty Membrane not trimmed 3) Knife cuts deep into the muscle		
	Minor Defect Criteria: 1) Fat Side < 1/4" trim 2) scores > 1 inch by 1 inch		

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.