Rantoul Foods DBA Agar Foods

Updated: 2/17/23 Implemented: 3/27/12

			Ma	aintain Fresh						
Packaging	Pack Style: COV / Box		<i>Pcs / Bag or Layer:</i> 2 <i>Bag:</i> 546: 5.5 X 18	Bag Use/Frz by Date: No						
Specifications	Case Wt:	lbs.	weight	Bags or Layer / Box: 6 Box: 714: 10 7/8 x 10.5 x 4	Box Use/Frz by Date: No					
Cutting & Boning	Trim Specs: 1) Head on 2) Cleaned of all surface fat 3) Chain removed. 4) Membrane on.									
	Wt. & Size Specs: None Primal Specs: Shoulder/Middle separation is removed from shoulder via a straight cut between the 4th and 5th 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) Tenderloin pulled from the loin with head firmly attached. 2) All fat trimmed away leaving membrane on (to the silver).				
	Additional Description: 1) Bloody, extremely bruised and extremely small tenderloins are excluded. 2) Thick and tapered ends are alternated in package									
	Quality Control	Quality Control Measures: Routine QC Audits								
		Critical Defect Criteria:								
1) Discolored tenderloins 2) Presence of bone chips or cartilage. 3) Mutilated tenderloins 4) Bruises										
Major Defect Criteria:										
1) Chain or other taggy meat still attached										
Minor Defect Criteria:										
1) Presence of thick membrane skin or fat.										



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