



Rantoul Foods DBA Agar Foods

THE PORK PEOPLE

Updated: 2/20/23
Implemented: 3/27/17

21714 Pork CT Butt – Cap On, Herb Prosper

Maintain Fresh

Packaging Specifications	Pack Style: COV / Box	Pcs / Bag or Layer: 1 Bag: 551: 9 x 16	Bag Use/Frz by Date: No
	Case Wt: 14.2 lbs. Catch weight	Bags or Layer / Box: 4 Box: 717: 19.25 x 12 x 5	Box Use/Frz by Date: No
Cutting & Boning	Trim Specs: 1) ¼" fat cover on the cap surface which is approx. 2.5" wide 2) Trimmed to the red on all surfaces 3) Under blade surface trimmed to blue with lacy fat allowed. 4) Channel fat on neck is trimmed flush with the lean. 5) No blood, glands or cartilage. 6) Neck side is slightly faced if meat is dry		
	Wt. & Size Specs: Finished length should be 7"-10.5" inches. Product must be round in shape.		
	Primal Specs: Shoulder/Middle separation is removed from shoulder via a straight cut between the 2nd and 3rd rib. Picnic/Butt Separation: Immediately atop the Humeral/Scapular articulation. Cross section of blade bone above joint is visible.		
	Further Butchering Procedures: The CT butt is removed from the blade via the natural seam between the blade bone / sub-scapular and the under-blade. Membrane and loose fat overlying under blade is removed to a point above the rope square with the length of the inside surface.		
	Additional Description: The fat cap is left on the CT with false lean portion attached. 2) Fat cap must be approx. 2 – 2.5" wide and max 3.0" wide. 3) Neck end must be slightly squared to remove the neck tip and dry meat. 4) Loin end – not cut. The rope is removed with straight line. 5) No pinchable fat not allowed. 6) Soaker Pad		
Quality Control	Quality Control Measures: Routine QC Audits		
	Critical Defect Criteria: 1) Presence of bone chips/cartilage. 2) Pc size is less than specified. 3) PSE 4) Fat cap with less than 1" wide. 5) Missing more than ½ the fat cap 6) Loose or detached fat cap.		
	Major Defect Criteria: 1) Fat cover exceeds 3/8". 2) Glands or blood at neck end. Presence of soft cartilage. 3) Slashes in necks surface from neck bone removal. 4) Neck bone cartilage remains.		
	Minor Defect Criteria: 1) Pinchable fat on under blade surface.		

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.



205 TURNER DRIVE
RANTOUL, IL 61866
(217) 892-4178



PORK CT BUTTS

Product of USA
531197738
23151

1 BX

21714

230220 PACKED

080927

Keep Refrigerated or Frozen



0190031559217147320100015211230220210531197738

Net	15.2	1b
Net Weight	6.9	kg

PRODUCT LABEL

ADT.