



# Rantoul Foods DBA Agar Foods

THE PORK PEOPLE

Updated: 7/12/22  
Implemented: 3/27/17

## 21722 : Pork Sheet Belly, Skinless (Prosper Herb)

Maintain Fresh

<b>Packaging Specifications</b>	<b>Pack Style:</b> COV / Box	<b>Pcs / Bag or Layer:</b> 1 <b>Bag:</b> 557: 14 x 31	<b>Bag Use/Frz by Date:</b> No
	<b>Case Wt:</b> 42.60 lbs. Catch weight	<b>Bags or Layer / Box:</b> 5 <b>Box:</b> 721: 20 x 11 3/8 x 9	<b>Box Use/Frz by Date:</b> No
<b>Cutting &amp; Boning</b>	<b>Trim Specs:</b> 1) 1/4" fat covering entire surface of belly. 2) Beveled at a 45 degree angle on each edge for shaping to expose feather false lean. 3) Inner surface – leaf lard, flank fat, and other loose and soft fat is removed. 4) No glands or blood.		
	<b>Wt. &amp; Size Specs:</b> 1) Width: > 7.2" – 10.0" wide 2) Length: 15" minimum, (LONG) Belly will be cut at the base of the Lymph Gland on the flank end... 3) Thickness: 1 – 1.5", Inner fat layer 3/8" inches		
	<b>Primal Specs:</b> 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.		
	<b>Further Butchering Procedures:</b> 1) Spare rib is completely removed 2) Teat line cut square to result in a width range of 7.2" - 10" wide. 3) Teats off. 4) Long		
	<b>Additional Description:</b> 1) Teat lines are removed following the template to ensure standard sizing. 2) Belly shall be free of bone chips, cartilage, blood clots, bruises, blood splatter. 5) Lean color shall be between 3-5.		
<b>Quality Control</b>	<b>Quality Control Measures:</b> 1) Routine Export Belly audits by QC.		
	<b>Critical Defect Criteria:</b> 1) Presence of bone chips. 2) Presence of glands. 3) Fat cover exceeds 3/8" over an area exceeding 2 square inches. 4) False lean exposed over an area greater than 40% of the bellies surface. 5) Thickness is <.75" or > 1.5". 6) Width not in spec 8) Major bruising 8) PSE		
	<b>Major Defect Criteria:</b> 1) Presence of soft bone, cartilage or blood. 2) Fat cover exceeds 1/4" over an area exceeding 2 square inches. 3) Bruising/Blood Splatter		
	<b>Minor Defect Criteria:</b> 1) Presence of soft fat in excess of 1/8" thick covering an area on the lean surface greater than 1 square inch. 2) Minor Bruises		

Learn more about us!  
**THEPORKPEOPLE.COM**

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

**Raw Top**



**Raw Bottom**



**Product in COV**



**Product in Box**



**PRODUCT LABEL**

**ADT.**



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



**PORK BELLY**

Product of USA

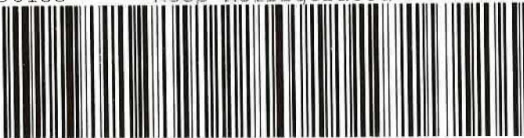
1 BX

529710524  
22193

**21722**

220712 PACKED  
090135

Keep Refrigerated or Frozen



0190031559217222320100049611220712210529710524

Net	49.6	lb
Net Weight	22.5	kg

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