Updated:

Implemented: 1/28/22

## 21760 Pork Tenderloin / Head Off (Prosper)

Maintain Fresh

Packaging
<b>Specifications</b>

Pack Style: COV / Box Pcs / Bag or Layer: 2 Bag Use/Frz by Date: No **Bag:** 546: 5.5 X 18 Case Wt: 9.6 lbs. Catch Bags or Layer / Box: 6 weight

**Box:** 714: 10 7/8 x 10.5 x 4

Box Use/Frz by Date: No

#### **Trim Specs:**

1) Cleaned of all surface fat 2) Head Removed 3) Chain removed. 4) Membrane on.

Wt. & Size Specs: None

# **Primal Specs:**

# **Cutting & Boning**

Shoulder/Middle separation is removed from shoulder via a straight cut between the 1rd and 2th 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 2) Remove the side and bottom muscle (head) from their natural seam. 3) Remove all lose and globby fat from tenderloin.

## **Additional Description:**

1) Finished tenderloin should be free of cuts, bruises, blood clot, bone and cartilage. 2) Thick and tapered ends are alternated in package.

**Quality Control Measures:** Routine QC Audits

## Critical Defect Criteria:

1) PSE 2) Discolored tenderloins 3) Presence of bone chips, cartilage or silver buttons.

## Quality Control

### Major Defect Criteria:

1) Chain or other taggy meat still attached

### Minor Defect Criteria:

1) 1) Presence of blood.

