Updated:

Implemented: 4/1/21

21901 Pork Tenderloin / Head On (3-Way)

Maintain Fresh

Packaging Specifications
Specifications

Pack Style: COV / Box		Pcs / Bag or Layer: 2	Bag Use/Frz by Date: No
		Bag: 546: 5.5 X 18	
Case Wt: 115 lbs Catch	weight	Baas or Laver / Box: 6	Box Use/Frz hv Date: No

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

Box Use/Frz by Date: No

Trim Specs:

1) Head on 2) Cleaned of all surface fat 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 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 Measures: Routine QC Audits

Critical Defect Criteria:

1) Discolored tenderloins 2) Presence of bone chips or cartilage. 3) Mutilated tenderloins 4) Bruises

Quality Control

Major Defect Criteria:

1) Chain or other taggy meat still attached

Minor Defect Criteria:

1) Presence of thick membrane skin or fat.

