Updated:

Implemented: 4/1/21

No

21903 Pork Boneless Loin, CC, Strap-On/Cap-On (Back Style) 4-Way

Maintain Fresh

Packaging
Specifications

Pack Style: COV / Box	Pcs / Bag or Layer: 1	Bag Use/Frz by Date:
	Bag: 540: 8 X 32	

Case Wt: 32.9 lbs. Catch weight Bags or Layer / Box: 4 Box Use/Frz by Date: No Box: 719: 21 15/16 x 11 15/16 x 7 7/16

Trim Specs:

1) Trim to $\frac{1}{2}$ " over cap meat. 3) Strap approximates 2" X 0" as measured from eye (shoulder to ham end). Fat on the strap can measure up to $\frac{1}{2}$ " below the lean line. 4) No tag ends. 5) No bone, cartilage or blood clots.

Wt. & Size Specs: 1) 4-5 Rib Break

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) Sirloin removed. 2) Blade bone removed. Cap (false lean) is left on. 3) Shell-boned: back rib is removed to express curvature of inner loin surface. Riblet removed with minimal meat on riblet. 4) Strap remains. 5) Shoulder end removed between the 5th and 6th rib.

Additional Description:

1) Ham and shoulder ends cut squared and parallel to each other. 2) Finished loin should be rectangle in shape. 3) Approximately loin eye dimension >2.5" 4)Lean color between 3-5.

Quality Control Measures: 1) Random inspection by QA prior to bagging.

Critical Defect Criteria:

1) Presence of bone chips. 2) Lean scores in excess of 4 square inches. 5) Fat thickness exceeding $\frac{1}{2}$ covering a surface of 1 square inch or more. 6) PSE

Quality Control

Major Defect Criteria:

1) Lean scores in excess of 2". 2) Fat thickness exceeding $\frac{1}{2}$ " covering the surface of 1 square inch. 3) Strap width exceeding $\frac{1}{2}$ ".

Minor Defect Criteria:

1) Fat thickness exceeding 1/8" covering a surface of 1 square inch or more. 2) Score in lean less than 2".

