



# Rantoul Foods DBA Agar Foods

THE PORK PEOPLE

Updated:  
Implemented: 12/1/21

## 21905 Pork Boneless Loin, CC, Strap-On/ Cap-On (Back Style) 4-Way

Maintain Frozen

<b>Packaging Specifications</b>	<b>Pack Style:</b> COV / Box	<b>Pcs / Bag or Layer:</b> 1 <b>Bag:</b> 540: 8 X 32	<b>Bag Use/Frz by Date:</b> No
	<b>Case Wt:</b> 36.0 lbs. Catch weight	<b>Bags or Layer / Box:</b> 4 <b>Box:</b> 719: 21 15/16 x 11 15/16 x 7 7/16	<b>Box Use/Frz by Date:</b> No
<b>Cutting &amp; Boning</b>	<b>Trim Specs:</b> 1) Trim to ¼" 2) 1/8" – ¼" 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 ½" below the lean line. 4) No tag ends. 5) No bone, cartilage or blood clots.		
	<b>Wt. &amp; Size Specs:</b> 1) 4-5 Rib Break		
	<b>Primal Specs:</b> 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.		
	<b>Further Butchering Procedures:</b> 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.		
	<b>Additional Description:</b> 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. 5) NO SOAKER PAD		
<b>Quality Control</b>	<b>Quality Control Measures:</b> 1) Random inspection by QA prior to bagging.		
	<b>Critical Defect Criteria:</b> 1) Presence of bone chips. 2) Lean scores in excess of 4 square inches. 5) Fat thickness exceeding ½" covering a surface of 1 square inch or more. 6)PSE		
	<b>Major Defect Criteria:</b> 1) Lean scores in excess of 2". 2) Fat thickness exceeding ¼" covering the surface of 1 square inch. 3) Strap width exceeding ½".		
	<b>Minor Defect Criteria:</b> 1) Fat thickness exceeding 1/8" covering a surface of 1 square inch or more. 2) Score in lean less than 2".		

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**



205 TURNER DRIVE  
RANTOUL, IL 61866  
(217) 892-4178  
0



**PORK BONELESS LOIN**

Product of USA  
528387471  
21350  
211216 PACKED  
070129

1 BX

**21905**

Keep Frozen

Net	29.5	1b
Net Weight	13.4	kg



**PRODUCT LABEL**

**ADT.**