



# Rantoul Foods DBA Agar Foods

THE PORK PEOPLE

Updated:  
Implemented: 4/2/21

## 21914 Pork CT Butt – Cap On, 4-Way

Maintain Fresh

<b>Packaging Specifications</b>	<b>Pack Style:</b> COV / Box	<b>Pcs / Bag or Layer:</b> 1 <b>Bag:</b> 551: 9 x 16	<b>Bag Use/Frz by Date:</b> No
	<b>Case Wt:</b> 14.2 lbs. Catch weight	<b>Bags or Layer / Box:</b> 4 <b>Box:</b> 717: 19.25 x 12 x 5	<b>Box Use/Frz by Date:</b> No
<b>Cutting &amp; Boning</b>	<b>Trim Specs:</b> 1) ¼" fat cover on the cap surface which is approx. 2.5" wide 2) Trimmed to the red on all surfaces 3) Under blade surface trimmed to blue with lacy fat allowed. 4) Channel fat on neck is trimmed flush with the lean. 5) No blood, glands or cartilage. 6) Neck side is slightly faced if meat is dry		
	<b>Wt. &amp; Size Specs:</b> Finished length should be 7"-10.5" inches. Product must be round in shape.		
	<b>Primal Specs:</b> Shoulder/Middle separation is removed from shoulder via a straight cut between the 2nd and 3rd rib. Picnic/Butt Separation: Immediately atop the Humeral/Scapular articulation. Cross section of blade bone above joint is visible.		
	<b>Further Butchering Procedures:</b> The CT butt is removed from the blade via the natural seam between the blade bone / sub-scapular and the under-blade. Membrane and loose fat overlying under blade is removed to a point above the rope square with the length of the inside surface.		
	<b>Additional Description:</b> The fat cap is left on the CT with false lean portion attached. 2) Fat cap must be approx. 2 – 2.5" wide and max 3.0" wide. 3) Neck end must be slightly squared to remove the neck tip and dry meat. 4) Loin end – not cut. The rope is removed with straight line. 5) No pinchable fat not allowed. 6) Soaker Pad		
<b>Quality Control</b>	<b>Quality Control Measures:</b> Routine QC Audits		
	<b>Critical Defect Criteria:</b> 1) Presence of bone chips/cartilage. 2) Pc size is less than specified. 3) PSE 4) Fat cap with less than 1" wide. 5) Missing more than ½ the fat cap 6) Loose or detached fat cap.		
	<b>Major Defect Criteria:</b> 1) Fat cover exceeds 3/8". 2) Glands or blood at neck end. Presence of soft cartilage. 3) Slashes in necks surface from neck bone removal. 4) Neck bone cartilage remains.		
	<b>Minor Defect Criteria:</b> 1) Pinchable fat on under blade surface.		

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

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

**Raw Top**



**Raw Bottom**



**Product in Packaging**



**ADT.**


 205 TURNER DRIVE  
 RANTOUL, IL 61866  
 (217) 892-4178  
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U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 35

**PORK CT BUTTS**  
 Product of USA  
 528390455  
 21350  
 211216PACKED  
 094341

1 BX  
**21914**  
 Keep Refrigerated or Frozen

  
 0190031559219141320100016611211216210528390455

Net	16.6	lb
Net Weight	7.5	kg

**PRODUCT LABEL**



**ADT.**

