



Rantoul Foods DBA Agar Foods

THE PORK PEOPLE

Updated:
Implemented: 12/16/21

21919 Pork Belly, Single Ribbed, Skinless - N4W

Maintain Frozen

Packaging Specifications	Pack Style: COV / Box	Pcs / Bag or Layer: 1	Bag Use/Frz by Date: No
	Case Wt: lbs. weight	Bag: 557: 14 x 31	Box Use/Frz by Date: No
Cutting & Boning	Trim Specs: 1) 1/4" fat covering entire surface of belly. 2) Beveled at a 45 degree angle on each edge for shaping to expose feather false lean. 3) Inner surface – leaf lard, flank fat, and other loose and soft fat is removed. 4) No glands or blood		
	Wt. & Size Specs: 1) Width: > 7.2" – 10.0" wide 2) Length: (LONG) Belly will be cut at the base of the Lymph Gland on the flank end. 3) Thickness: 1 – 1.5", Inner fat layer 3/8" inches.		
	Primal Specs: 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) Rib bones individually removed leaving intercostal meat attached to the belly. 2) Skirt meat removed. 3) Hard bone and soft cartilage is removed without trimming overlying meat 4) Teat line cut square to result in a width range of 7.2 - 10" wide. 5) Teats off. 6) Total length: None specified – cut-off at the lymph gland base)		
	Additional Description: 1) Flank end and teat lines are removed following the template to ensure standard sizing. 2) Hard fat on backside should be further trimmed if excessive. 3) Incision resulting from removal of the soft and breast bone should be < 1 1/2" wide. 4) Belly shall be free of bone chips, cartilage, blood clots, bruises, blood splatter. 5) Lean color between 3-5.		
Quality Control	Quality Control Measures: Routine QC Audits		
	Critical Defect Criteria: 1) Presence of bone chips. 2) Presence of glands. 3) Fat cover exceeds 3/8" over an area exceeding 2 square inches. 4) False lean exposed over an area greater than 40% of the bellies surface. 5) Thickness is <.75" or > 1.5". 6) Length < 15" 7) Width not in spec 8) Major bruising 8) PSE		
	Major Defect Criteria: 1) Presence of soft bone, cartilage or blood. 2) Fat cover exceeds 1/4" over an area exceeding 2 square inches. 3) Detached rib fingers. 4) Bruising/Blood Splatter		
	Minor Defect Criteria: 1) Presence of soft fat in excess of 1/8" thick covering an area on the lean surface greater than 1 square inch. 2) Incision from bone removal greater than 1" wide. 3) Minor Bruises		

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.



PRODUCT LABEL

ADT.



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



PORK BELLY, SINGLE RIBBED 1 BX
Product of USA
528391427
21350
211216 PACKED
102755 Keep Refrigerated or Frozen

Gross	48.5	1b
Tare	3.2	1b
Net	45.3	1b

Net Weight 20.5 kg



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