



Rantoul Foods DBA Agar Foods

THE PORK PEOPLE

Updated:
Implemented: 4/2/21

21940 : Pork Belly, Single Ribbed, Skinless (4-Way)

Maintain Fresh

Packaging Specifications	Pack Style: COV / Box	Pcs / Bag or Layer: 1 Bag: 557: 14 x 31	Bag Use/Frz by Date: No
	Case Wt: 42.60 lbs. Catch weight	Bags or Layer / Box: 4 Box: 721: 20 x 11 3/8 x 9	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 2nd and 3rd 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: 1) Routine Export Belly audits by QC.		
	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 COV



Product in Box



PRODUCT LABEL

ADT.



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



PORK BELLY, SINGLE RIBBED

Product of USA 1 BX

528387494
21350

21940

211216 PACKED

070231

Keep Refrigerated or Frozen



0190031559219400320100045211211216210528387494

Net	45.2	1b
Net Weight	20.5	kg

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