



Rantoul Foods DBA Agar Foods

THE PORK PEOPLE

Updated:
Implemented: 12/8/21

21960 Pork Tenderloin / Head Off (4-Way)

Maintain Fresh

Packaging Specifications	Pack Style: COV / Box	Pcs / Bag or Layer: 2	Bag Use/Frz by Date: No
	Case Wt: 9.6 lbs. Catch weight	Bag: 546: 5.5 X 18	Box Use/Frz by Date: No
Cutting & Boning	Trim Specs: 1) Cleaned of all surface fat 2) Head Removed 3) Chain removed. 4) Membrane on.		
	Wt. & Size Specs: None		
	Primal Specs: Shoulder/Middle separation is removed from shoulder via a straight cut between the 1rd and 2th 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) Tenderloin pulled from the loin 2) Remove the side and bottom muscle (head) from their natural seam. 3) Remove all lose and globby fat from tenderloin.		
	Additional Description: 1) Finished tenderloin should be free of cuts, bruises, blood clot, bone and cartilage. 2) Thick and tapered ends are alternated in package.		
Quality Control	Quality Control Measures: Routine QC Audits		
	Critical Defect Criteria: 1) PSE 2) Discolored tenderloins 3) Presence of bone chips, cartilage or silver buttons.		
	Major Defect Criteria: 1) Chain or other taggy meat still attached		
	Minor Defect Criteria: 1) 1) Presence of blood.		

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



PORK TENDERLOINS

Product of USA

1 BX

528390472

21350

21960

211216 PACKED

094420

Keep Refrigerated or Frozen



0190031559219608320100011511211216210528390472

Net	11.5	1b
Net Weight	5.2	kg

PRODUCT LABEL

ADT.