Rantoul Foods DBA Agar Foods

Updated: Implemented: 11/11/21

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	21964 Pork Skinned T	enderloins (4/New Wa	ay)
	Ma	intain Fresh	
Packaging	Pack Style: COV / Box	<i>Pcs / Bag or Layer:</i> 2 <i>Bag:</i> 546: 5.5 X 18	Bag Use/Frz by Date: No
Specifications	Case Wt: 10.10 lbs. Catch weight	Bags or Layer / Box: 6 Box: 714: 10 7/8 x 10.5 x 4	Box Use/Frz by Date: No
	<i>Trim Specs:</i> 1) Cleaned of all surface fat 2) Head Removed 3) Chain removed. 4) Membrane off.		
	Wt. & Size Specs: None		
	Primal Specs:		
Cutting & Boning	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. 2) Remove the silver skin from the head end of the tenderloin. 3) Remove all lose and globby fat from tenderloin.		
	Additional Description: Finished tenderloin should be free of cuts, bruises, blood clot, bone and cartilage. 2)Thick and tapered ends are alternated in package. 		
	Quality Control Measures: Routine QC Audits		
	Critical Defect Criteria:		
	1) PSE 2) Discolored tenderloins 3) Presence of bone chips, cartilage or silver buttons. 4)Membrane on.		
	Major Defect Criteria:		
Quality Control	1) Chain or other taggy meat still attached		
	Minor Defect Criteria:		
	1) Presence of blood.		





