Updated:

Implemented: 10/15/21

21971 Pork Boneless Loin, CC, Strap-On 4-Way

Maintain Frozen

P	Packaging	Pack Style: COV / Box				Pcs / Bag or Layer: 1 Bag: 540: 8 X 32
Spe	cifications	Case Wt:	30.0 lbs	. Catch	weight	Bags or Layer / Box: 4 Box: 719: 21 15/16 x 11 15

Box Use/Frz by Date: No

Bag Use/Frz by Date: No

11 15/16 x 7 7/16

Trim Specs:

1) Trim to \(\text{\final}'' + 1/8" \) 2) False lean meat removed. 3) Strap approximates 2" X 0" as measured from eye (shoulder to ham end). Fat on the strap can measure up to 1" X 0" as measured from the edge of the lean on the strap. 4) No tag ends. 5) No bone, cartilage or blood clots.

Wt. & Size Specs: 1) 2-3 Rib Break

Primal Specs:

Cutting & Boning

Shoulder/Middle separation is removed from shoulder via a straight cut between the 1st and 2nd 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) Sirloin removed. 2) Blade bone removed. Cap (false lean) is removed. 3) Shell-boned: back rib is removed to express curvature of inner loin surface. Riblet removed with minimal meat on riblet. 4) Strap remains.

Additional Description:

Minimum loin eye dimension 1.5" (NO SOAKER PAD)

Quality Control Measures: 1) Random inspection by QA prior to bagging.

Critical Defect Criteria:

1) Presence of bone chips. 2) Lean scores in excess of 4 square inches. 5) Fat thickness exceeding ½" covering a surface of 1 square inch or more.

Quality Control

Major Defect Criteria:

1) Lean scores in excess of 2". 2) Fat thickness exceeding 3/8" covering the surface of 1 square inch.

Minor Defect Criteria:

1) Fat thickness exceeding 1/4" covering a surface of 1 square inch or more. 2) Score in lean less than 2".

