Updated:

Implemented: 11/12/21

## 21992 Pork Butt Boneless 1/4" Trim - N4W

Maintain Fresh

Packaging
<b>Specifications</b>

Pack Style: COV / Box						Pcs / Bag or Layer: 1 Bag:	Bag Use/Frz by Date: No
	Case Wt:	16.5	lbs.	Catch	weight	Bags or Layer / Box: 2	Box Use/Frz by Date: No

weight **Box:** 717: 19.25 x 12 x 5

Bags or Layer / Box: 2 **Box Use/Frz by Date:** No

### **Trim Specs:**

1) Trimmed to 1/4". Not to exceed 3/8" above false lean. 2) External visible glands removed. 3) Jowl tip is removed at anterior end of butt, however false lean cap is allowed to remain over the top surface of the butt.

Wt. & Size Specs: None

### **Primal Specs:**

# **Cutting & Boning**

Shoulder/Middle separation is removed from shoulder via a straight cut between the 1st and 2nd rib. Picnic/Butt separation: Immediately atop the Humoral/Scapular articulation. Cross section of blade bone above joint is visible.

#### Further Butchering Procedures:

The product is then trimmed to a 1/4" fat cover. Visible glands at neck end are removed. 3) The blade bone and any remaining humerous bone are removed completely.

### **Additional Description:**

1) Pie scapulary lymph gland can remain if not exposed. 2) No bone chips / cartilage. 3) Butts are bagged sideways with the neck ends facing towards each side of the bag. 4) Soaker Pad

**Quality Control Measures:** Routine QC Audits

#### Critical Defect Criteria:

1) Presence of bone chips / hard cartilage. 2) Fat cover exceeds 1/2" on all surfaces. 3) Presence of glands. 4) Presence of skin.

## Quality Control

#### Major Defect Criteria:

1) Presence of hard cartilage 2) Fat cover on the cap exceeds 3/8". 3) Presence of glands.

#### Minor Defect Criteria:

1) Presence soft cartilage. 2) Fat cover exceeds 1/4"

