



Rantoul Foods DBA Agar Foods

THE PORK PEOPLE

Updated: 2/1/21
Implemented: 1/8/19

23099 Pork Loin Bnls. Rib End (Silky or Maxwell)

Maintain Fresh

| | | | |
|---------------------------------|---|------------------------------|--------------------------------|
| Packaging Specifications | Pack Style: COV / Box | Pcs / Bag or Layer: 4 | Bag Use/Frz by Date: No |
| | Case Wt: 18.0 lbs. Catch weight | Bag: 551: 9 x 16 | Box Use/Frz by Date: No |
| Cutting & Boning | Trim Specs: 1) The boneless Rib End is prepared from the boneless loin when making a center cut loin. 2) Rib End may contain 2-5 ribs depending on the type of center cut loin being made. 3) All cartilage shall be removed. 4) False lean off | | |
| | Wt. & Size Specs: All pieces must be at minimum 2" wide. | | |
| | Primal Specs: Shoulder/Middle separation is removed from shoulder via a straight cut between the 4th and 5th 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) Pieces less than 2" in width will be placed into 72% trim. 2) The false lean is completely removed | | |
| | Additional Description: This product consists of the rib end which is removed to create a 4/5 rib break center cut loin | | |
| Quality Control | Quality Control Measures: Routine QC Audits | | |
| | Critical Defect Criteria: 1) False lean still attached 2) Contamination | | |
| | Major Defect Criteria: 1) The width is less than 2" wide 2) Bones or cartilage present | | |
| | Minor Defect Criteria: | | |

Learn more about us!

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USDA Establishment #35 | 205 Turner Dr. | Rantoul, IL 61866 | (217) 892-4178

Raw Top



Raw Bottom



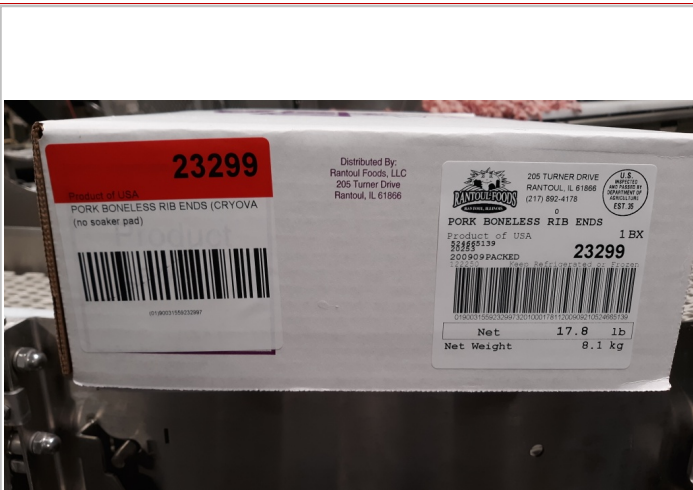
Product in Packaging



ADT.



PRODUCT LABEL



ADT.



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