



Rantoul Foods DBA Agar Foods

THE PORK PEOPLE

Updated: 2/1/21
Implemented: 1/25/19

23299 Pork Loin Bnls. Rib End (Rantoul Choice)

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!

THEPORKPEOPLE.COM

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

Raw Top



Raw Bottom



Product in Packaging



ADT.



PRODUCT LABEL



ADT.

Learn more about us!
THEPORKPEOPLE.COM

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