

PRODUCT SPECIFICATIONS

Product Code: 2358

Product: **Pork Bone-In Ham, Skin-On**

Description: **Primal (Skin-on ham)**

Cutting/Boning Instructions

Trim Specs: 1) No trim

Wt/Size Spec: none

Primal Specification: Ham/Middle Separation: Separate ham from middle 1.25" anterior to Aitch bone. Foot Separation: Separate with straight saw-cut straight through upper portion of foot articulation (ankle joint). Full shank. Tail removed at first coccygeal vertebrae.

Further Butchering Procedures: No further butchering

Additional Description: 1) Skin-on. 2) Hind foot removed. 3) Regular shank. 4) Tail removed.

Packaging Specifications

Storage: FRESH

Pack Style: COV/Box

Bag Use/Fze by date: NO

Box Use/Fze by date: NO

Case Wt: 50 (lbs.) catch weight

Pcs/Bag: 1

Bags/Box: 2

Quality Control:

Critical Defect Criteria 1) Internal temperature of 45F or greater. 2) Presence of major bruises or abscesses. 3) Presence of grease or other foreign materials. 3) Presence of saw mis-cuts, knife penetrations and/or hook tears or cuts.

Major Defect Criteria 1) Aitch bone ruptures. 2) Cuts through fat to the lean.

Minor Defect Criteria 1) PSE 2) Blood Shot 3) Gashes from bungler

Quality Control Measures:

Routine Ham Audit.

Audit temps throughout the day. If temperature exceeds 45°F combo bins shall be moved to storage cooler until temps decline.

