



# Rantoul Foods DBA Agar Foods

THE PORK PEOPLE

Updated:  
Implemented: 12/16/21

## 23903 Pork Boneless Loin, CC, Strap-On/ Cap-On (Back Style) N4W

Maintain Fresh

<b>Packaging Specifications</b>	<b>Pack Style:</b> COV / Box	<b>Pcs / Bag or Layer:</b> 1 <b>Bag:</b> 540: 8 X 32	<b>Bag Use/Frz by Date:</b> No
	<b>Case Wt:</b> 33.3 lbs. Catch weight	<b>Bags or Layer / Box:</b> 4 <b>Box:</b> 719: 21 15/16 x 11 15/16 x 7 7/16	<b>Box Use/Frz by Date:</b> No
<b>Cutting &amp; Boning</b>	<b>Trim Specs:</b> 1) Trim to ¼" 2) 1/8" – ¼" over cap meat. 3) Strap approximates 2" X 0" as measured from eye (shoulder to ham end). Fat on the strap can measure up to ½" below the lean line. 4) No tag ends. 5) No bone, cartilage or blood clots.		
	<b>Wt. &amp; Size Specs:</b> 1) 4-5 Rib Break		
	<b>Primal Specs:</b> 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.		
	<b>Further Butchering Procedures:</b> 1) Sirloin removed. 2) Blade bone removed. Cap (false lean) is left on. 3) Shell-boned: back rib is removed to express curvature of inner loin surface. Riblet removed with minimal meat on riblet. 4) Strap remains. 5) Shoulder end removed between the 5th and 6th rib.		
	<b>Additional Description:</b> 1) Ham and shoulder ends cut squared and parallel to each other. 2) Finished loin should be rectangle in shape. 3) Approximately loin eye dimension >2.5" 4)Lean color between 3-5. 5) NO SOAKER PAD		
<b>Quality Control</b>	<b>Quality Control Measures:</b> 1) Random inspection by QA prior to bagging.		
	<b>Critical Defect Criteria:</b> 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. 6)PSE		
	<b>Major Defect Criteria:</b> 1) Lean scores in excess of 2". 2) Fat thickness exceeding ¼" covering the surface of 1 square inch. 3) Strap width exceeding ½".		
	<b>Minor Defect Criteria:</b> 1) Fat thickness exceeding 1/8" covering a surface of 1 square inch or more. 2) Score in lean less than 2".		

Learn more about us!  
**THEPORKPEOPLE.COM**

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

Raw Top




Raw Bottom



Product in COV




Product in Box


 205 TURNER DRIVE  
 RANTOUL, IL 61866  
 (217) 892-4178


 U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 35

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**PORK BONELESS LOIN**

Product of USA 1 BX  
 528402137  
 21351  
 211217 PACKED 23903  
 114709 Keep Refrigerated or Frozen

  
 0190031559239033320100033311211217210528402137

Net	33.3	1b
Net Weight	15.1 kg	

PRODUCT LABEL

ADT.