



**TRIM-RITE FOOD CORP.
PRODUCT SPECIFICATION**

Product Code: 2756

Product: Pork Boneless Ham Inside (Cap Off, Red)

01/04/2013

Cutting/Boning Instructions

Trim Specs: This boneless item consists of the semimembranosus (inside) and related muscles of the inside portion of the leg remaining after separation from the outside and leg tip (knuckle) portions of the leg along the natural seam.

Additional Description: The gracilis (cap), kernel, dark meat and flap on the aitch bone side must be removed.

*All bones, cartilage, exposed heavy connective tissue shall be removed.
The inside is then ran across a membrane machine trimming it to the red.*

(Reference IMPS No. 402F – Pork Leg, Inside)

Country of Origin: Product of USA

Packaging Specifications

Storage: Maintain Frozen

Pack Style: Cryovac / Boxed
Cryovac Gauge: 3.1 (mil)

Case Wt: Approximately 40.0 lbs
(Catch Weight)

Bags/Box – 2

Shelf Life: Frozen products stored constantly at 0° F. have an indefinite shelf life only the quality suffers with lengthy freezer storage.

Quality Control:

(Hourly Checks)

- Random inspection to ensure there is no presence of exposed fat and no bone chips.
- Random inspection to ensure there is no presence of bruising or blood splatter.
- Hourly checks by QC.

