

PRODUCT SPECIFICATIONS

Product Code: 6450

Product: Pork Neck Bones

Description: This product consists of the entire meaty neck bone removed from the shoulder portion of the carcass. The neck bone includes the vertebrae, featherbone, and rib pieces with lean overlying each surface.

Cutting/Boning Instructions

Trim Specs: 1) Lean is no further removed after neck bone is pulled. 2) Glands and blood clots are not removed.

Wt/Size Spec: None

Primal Specification: Shoulder/Middle separation is removed from shoulder via a straight cut between the 1st and 2nd rib, or as specified prior to production.

Further Butchering Procedures: The neck bone is pulled from the shoulder prior to separating the butt from the picnic. The neck bone is pulled as tight as possible leaving a small degree of lean on the neck bone but not disrupting the shape of the CT Butt surface of the butt.

Additional Description:

Packaging Specifications

Storage: Maintain Frozen

Pack Style: Box/Poly

Bag Use/Fze by date: NO

Box Use/Fze by date: NO

Case Wt: 30 lbs. Even weight

Pcs/Bag:

Bags/Box: 1 master poly bag

Quality Control:

Critical Defect Criteria 1) Presence of grease or other foreign materials. 2) Off condition boxes.

Major Defect Criteria 1) Failure to properly close liner

Minor Defect Criteria 1)

Quality Control Measures:

Routine QC Audit.

