

PRODUCT SPECIFICATIONS

Product Code: 21233

Product: **Pork Back Ribs (Rantoul Choice)**

Cutting/Boning Instructions

Trim Specs: 1) Any remaining diaphragm tissue removed. 2) Tag ends removed. 3) Giblet meat removed.

Wt/Size Spec: 10-13 Rib bones

Primal Specification: Shoulder/Middle separation: Middle is removed from shoulder via a straight cut between the 4th and 5th rib. Ham is removed from middle 1.25" anterior to aitch bone. 4" scribe width measured from the junction of the 10th rib with the chine to the sawed edge.

Further Butchering Procedures: Back rib removed from rack portion of loin. One dark (strap meat) and one light (loin eye) band is left in a thin layer over the length of the back ribs. These bands should be as thin as possible. No more than 5 double bones at the shoulder end.

Additional Description: 1) No more than 5 double bones permitted on shoulder end.

Packaging Specifications

Storage: Frozen

Pack Style: COV/BOX

Bag Use/Fze by date: NO
Box Use/Fze by date: NO

Case Wt: (lbs.) catch weight

Pcs/Bag: 1

ODOR REDUCING VAC BAG ONLY

Bags/Box: 4

Quality Control:

Critical Defect Criteria 1) Width of less than 3.75" at widest part or less than 2.5" at shoulder end. 3) 3 or more shiners exceeding 2" in length.

Major Defect Criteria 1) More than 5 double bones 2) 3 or more shiners exceeding 1" in length. 3) Width of less than 4" at ham end and 2" at shoulder end.

Minor Defect Criteria 1) Excessive loin meat left on the back rib. 2) Presence of giblet or diaphragm membrane on inside surface. 3) Less than 10 ribs on the rack.

Quality Control Measures:

Routine Rib Audits.

