



Rantoul Foods DBA Agar Foods

THE PORK PEOPLE

Updated:
Implemented: 8/26/20

21250 Pork Spare Rib St Louis Style (Rantoul Choice)

Maintain Fresh

Packaging Specifications	Pack Style: COV / Box	Pcs / Bag or Layer: 1 Bag: 547: 8 X 25	Bag Use/Frz by Date: No
	Case Wt: 15.5 lbs. Catch weight	Bags or Layer / Box: 6 Box: 717: 19.25 x 12 x 5	Box Use/Frz by Date: No
Cutting & Boning	Trim Specs: 1) Skirt meat is removed. 2) Crown Meat removed 3) Floating rib remains attached. 4) Partial rib at shoulder end can remain. 5) Flank meat is squared ½" from floating rib.		
	Wt. & Size Specs: Ungraded, 2/3 or 4/5 rib Break		
	Primal Specs: Shoulder/Middle separation: Middle is removed from shoulder via a straight cut between the 2nd and 3rd rib or 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: Brisket bone is separated with a knife via a straight cut down through the soft bone, between the brisket bone and the rib bones, creating a 4" to 5" width. Fused bones are not allowed 2) Skirt meat is removed.		
	Additional Description: 1) Minimum bone count is 10 bone (inclusive of ½ shoulder end rib and floating rib) 2) Leaf lard removed		
Quality Control	Quality Control Measures: Routine QC Audits		
	Critical Defect Criteria: 1) Width deviation of + 1" or greater. 2) Excess leaf lard		
	Major Defect Criteria: 1) Presence of leaf lard. 2) 3 or more shiners exceeding 2" in length. 3) Presence of belly fat.		
	Minor Defect Criteria: 1) Presence of leaf lard on under side of rib. 2) Presence of snowballs.		

Learn more about us!

THEPORKPEOPLE.COM

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

Raw Top



Raw Bottom



Product in Packaging

ADT.

PRODUCT LABEL

ADT.