Rantoul Foods DBA Agar Foods

Updated: Implemented: 12/8/21

	21927 Pork Back Ribs	(4-Way)	implemented. 12/0/21	
Maintain Fresh				
Packaging	Pack Style: COV / Box	<b>Pcs / Bag or Layer:</b> 2 <b>Bag:</b> 547: 8 X 25	Bag Use/Frz by Date: No	
Specifications	Case Wt: 18.50 lbs. Catch weight	<b>Bags or Layer / Box:</b> 5 <b>Box:</b> 717: 19.25 x 12 x 5	Box Use/Frz by Date: No	
	<i>Trim Specs:</i> 1) Any remaining diaphragm tissue removed. 2) Tag ends removed. 3) Giblet meat removed.			
	Wt. & Size Specs: 10-13 Rib bones			
	Primal Specs:			
Cutting & Boning	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.			
	Quality Control Measures: Routine QC Audits			
	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:			
Quality Control	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.			
	Minor Defect Criteria:			
	1) No more than 5 double bones permitted on shoulder end.			





