## 21927 Pork Back Ribs (4-Way)

Maintain Fresh

| Packaging Specifications | Pack Style: COV / Box | Pcs / Bag or Layer: 2 Bag: 547: $8 \times 25$ | Bag Use/Frz by Date: No |
| :---: | :---: | :---: | :---: |
|  | Case Wt: 18.50 lbs. Catch weight | Bags or Layer / Box: 5 <br> Box: 717: $19.25 \times 12 \times 5$ | Box Use/Frz by Date: No |
| Cutting \& Boning | Trim Specs: <br> 1) Any remaining diaphragm tissue removed. 2) Tag ends removed. 3) Giblet meat removed. |  |  |
|  | Wt. \& Size Specs: 10-13 Rib bones |  |  |
|  | Primal Specs: <br> 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: <br> 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: <br> 1) No more than 5 double bones permitted on shoulder end. |  |  |
| Quality <br> Control | Quality Control Measures: Routine QC Audits |  |  |
|  | Critical Defect Criteria: <br> 1) Width of less than $3.75^{\prime \prime}$ at widest part or less than $2.5^{\prime \prime}$ at shoulder end. 3) 3 or more shiners exceeding $2^{\prime \prime}$ in length. |  |  |
|  | Major Defect Criteria: <br> 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: <br> 1) No more than 5 double bones permitted on shoulder end. |  |  |



## Learn more about us!

ThePorkPeople.com

