Printed: 8/2/24

Production Date & Best Before

PRODUCT: 61694 Spareribs B/I St Louis Prem Skirt-Off 12/1 vac PF EU Export

 Created Date:
 07/01/2019

 Changed By:
 BCHANCHA
 Last Changed:
 04/26/2023

Code Date-Box:

FINISHED PRODUCT INFORMATION

Raw Origin: **Product of U.S.A.**

F/R Type: Frozen Barcode: **061694**

GTIN #: 90045310616940

PC Weight Range: 3.70 DN

Carcass Select: Never Fed Beta Agonist
Carcass Select: EU Paylean Free Trichina

Box Class: Catch Weight

Pieces per Bag: 1
Pkgs/Bags per Box: 12

Code Date-PKG: Best Before

Code Date-Days: 730

Est # Print: Print Est # on Package

Pallet Type: Chep

61694

BONE-IN PORK ST LOUIS STYLE
SPARERIBS SKIRT-OFF PF EU 12/1
VAC

ALL NATURAL * NO ARTIFICIAL INGREDIENTS, MINIMALLY
PROCESSED

KEEP FROZEN

Slaughter Date: 04/26/2023

- Bag the ribs Shoulder End first withe Brand print on the lean side
- Apply Est. # and code dating as required
- Code Date format: DD-MMM-YYYY Example 04-JAN-2020
- Box ribs bone side up in two stacks, 6 packages per stack
- Product must be frozen immediately after production

BOX INFORMATION

Box Number: 102-95 Box Brand: Swift

Box Style: RSC Box Color: Kraft Box Close Meth: Tape or Strap

 Depth/Thick:
 9
 Box Width:
 13.25
 Box Length:
 19.5

 Box Cube:
 1.345703125
 TIE:
 7
 High:
 7

LABEL OR BAG PRINT INFO

Nutrition Stmt: Yes Cook Instructions: Yes Est #: Open Bug

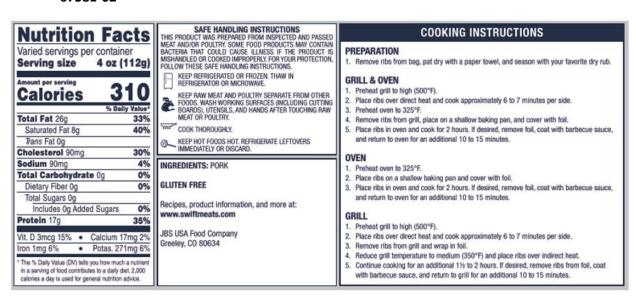
Handling Stmt: Yes

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67581-05 SAP: 600-205387



67581-02



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SPARERIBS ST. LOUIS SKIRT OFF SELECTION:

- Begin with an unreduced Premium Sparerib.
- Must be meaty Premium quality, with a minimum of 12 ribs per slab -- no broken bones, clots, knots, mutilation or heavy fat inside the rib cage.
- Exclude all Spareribs with shiner bones greater than 3 cumulative linear inches.
- Must have a lean appearance. Slabs exhibiting fat due to poor quality or improper pull are not acceptable. Ribs with shallow pulls exposing fat areas greater than 10 square inches is unacceptable.
- If shoulder lean is removed, underlying fat must be trimmed so as not to exceed 1/8". Do not scrape bone. Lean feathering is required. If the shoulder lean remains attached, the maximum thickness allowed is 3/4" (acceptable range is 1/2" to 3/4"). Loose shoulder meat can be removed and the fat must be trimmed to 1/8".

TRIM REQUIREMENTS:

- The brisket bone is removed along with a portion of the costal cartilage.
- Once past the brisket bone, the knife cut should expose ends of costal cartilage.
- The costal cartilage is to be removed along a line where the cartilage for each rib turns to connect with the brisket bone. When properly cut, rib ends will be exposed, making it possible for the purchaser to cut the rib into portions without having to cut through bone.
- The knife cut should appear parallel with the scribe saw cut. At most, there should be only a slight tendency for the knife to curve inward (must not be an outward curve).
- When brisket is properly removed, there will be no continuous, connective costal cartilage present, except toward the flank/tail end of the rib (last 4-5 ribs) unless otherwise specified in the General Product Info. Spec.
- Remove all leaf and heart fat from cavity side and remove any excess fat from belly side.
- Lean at tail portion of rib will not exceed one inch beyond the last rib and must be 1.5 2.0 inches wide at a minimum.
- Remove the skirt (.2" maximum skirt left on) from inside of rib, free from excess diaphragm and leaf fat.
- Partial bones less than half the width, splinter bones or pointed bones must be removed.
- Remove all tag ends.
- Width variance will be 1" or less.

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ST. LOUIS RIB SKIRT-OFF

- SHOULDER LEAN MAY REMAIN ON.
- FAT MUST BE TRIMMED TO 1/8" MAX.
- SKIRT IS REMOVED.
- REMOVE LEAF LARD.
- SHINNER BONES GREATER THAN 3 LINEAR INCHES ARE UNACCEPTABLE.

- REMOVE THE SELECT BRISKET BONE WHERE THE HARD BONE STARTS, SO RIBS CAN BE SEPARATED WITHOUT CUTTING INTO HARD BONE.
- LEAN EXTENSION 1" PAST LAST RIB BONE.

