

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

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**

Code Date-Box: **Production Date & Best Before**

- Bag the ribs Shoulder End first with the 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 Close Meth: Tape or Strap
Box Style: RSC	Box Color: Kraft	Box Length: 19.5
Depth/Thick: 9	Box Width: 13.25	High: 7
Box Cube: 1.345703125	TIE: 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

<p>Nutrition Facts Varied servings per container Serving size 4 oz (112g)</p> <p>Amount per serving Calories 310</p> <p>Total Fat 26g 33% Saturated Fat 8g 40% Trans Fat 0g</p> <p>Cholesterol 90mg 30% Sodium 90mg 4% Total Carbohydrate 0g 0% Dietary Fiber 0g 0% Total Sugars 0g Includes 0g Added Sugars 0%</p> <p>Protein 17g 35%</p> <p>Vit. D 3mcg 15% • Calcium 17mg 2% Iron 1mg 6% • Potas. 271mg 6%</p> <p><small>* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small></p>	<p>SAFE HANDLING INSTRUCTIONS THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.</p> <p>KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.</p> <p>KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.</p> <p>COOK THOROUGHLY.</p> <p>KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.</p> <p>INGREDIENTS: PORK</p> <p>GLUTEN FREE</p> <p>Recipes, product information, and more at: www.swiftmeats.com</p> <p>JBS USA Food Company Greeley, CO 80634</p>	<p>COOKING INSTRUCTIONS</p> <p>PREPARATION 1. Remove ribs from bag, pat dry with a paper towel, and season with your favorite dry rub.</p> <p>GRILL & OVEN 1. Preheat grill to high (500°F). 2. Place ribs over direct heat and cook approximately 6 to 7 minutes per side. 3. Preheat oven to 325°F. 4. Remove ribs from grill, place on a shallow baking pan, and cover with foil. 5. Place ribs in oven and cook for 2 hours. If desired, remove foil, coat with barbecue sauce, and return to oven for an additional 10 to 15 minutes.</p> <p>OVEN 1. Preheat oven to 325°F. 2. Place ribs on a shallow baking pan and cover with foil. 3. Place ribs in oven and cook for 2 hours. If desired, remove foil, coat with barbecue sauce, and return to oven for an additional 10 to 15 minutes.</p> <p>GRILL 1. Preheat grill to high (500°F). 2. Place ribs over direct heat and cook approximately 6 to 7 minutes per side. 3. Remove ribs from grill and wrap in foil. 4. Reduce grill temperature to medium (350°F) and place ribs over indirect heat. 5. Continue cooking for an additional 1½ to 2 hours. If desired, remove ribs from foil, coat with barbecue sauce, and return to grill for an additional 10 to 15 minutes.</p>
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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.

