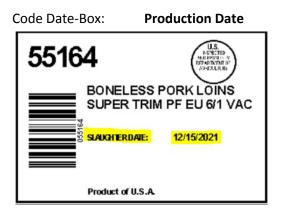
# Customer Specification Report Printed:12/23/21

# PRODUCT: Loins Bnls S/T CC Strap-Off 6.5-up 6/1 vac PF EU Export OPG

Created Date:	12/16/2021		
Changed By:	Technical	Last Changed:	12/16/2021

#### **FINISHED PRODUCT INFORMATION**

Raw Origin:	Product of U.S.A.		
F/R Type:	Fresh		
Barcode:	055164		
GTIN #:	90045310551647		
PC Weight Range:	6.5-up lb.		
Carcass Select:	<b>Open Pen Gestation</b>		
Box Class:	Catch Weight		
Pieces per Bag:	1		
Pkgs/Bags per Box:	6		
Code Date-PKG:	Julian		
Code Date-Days:	45		
Pallet Type:	Chep		



- Apply a "Best By Date "DD-Month-YEAR" (Example: 04-JAN-

the box end panel 45 days out from the production date

- Apply a 6 digit Julian date to each package fat side

- Individually vacuum loins so the bag printing appears on the fat side (soaker pad side)

- Pack all merchandiser style boneless loins shoulder end first into the vacuum bag. Run through the shrink tunnel fat side up. Finished product must have a straight line appearance the entire length of the loin. Should the loin exit the shrink tunnel twisted or S-shaped it must be repackaged prior to boxing

- Pack bags in box, belly side up, lean side facing packer

- Double strap girth-wise for export

#### **BOX INFORMATION**

Box Number:	102-81	Box Brand:	Swift		
Box Style:	Hand Folded	Box Color:	Kraft	Box Close Meth:	Tape or Strap
Depth/Thick:	6	Box Width:	16.25	Box Length:	24
Box Cube:	1.354166667	TIE:	5	High:	10

## LOINS BNLS ST CC STRAP-OFF

#### SELECTION:

- Begin with 18/up lb. loins already cut and trimmed to premium specifications. Use lighter loins only on "as needed" basis to fill boning requirements. Never drop below 16 lbs.
- Do not include loins which exhibit any of the following traits:
  - PSE extremely dark in color
  - #2 loin gouges ( > 1" x 1.5" x .25")
  - Dehydrated loins excessive marbling (refer picture #5 on marbling chart)

2013) on

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- Dark bruises (> a fifty cent piece or visible on the opposite side of the loin)
- Blood splash (> 10 square inches or exceeding 1/3 of the total loin surface)
- Scores (>12 square inches or affecting usability of loin).
- Dark bruising less than the size of a fifty cent piece and not visible on the opposite side are acceptable.
- Areas of blood splash less than 10 square inches and not exceeding 1/3 of the total surface of the loin are acceptable.
- Small scores are acceptable.

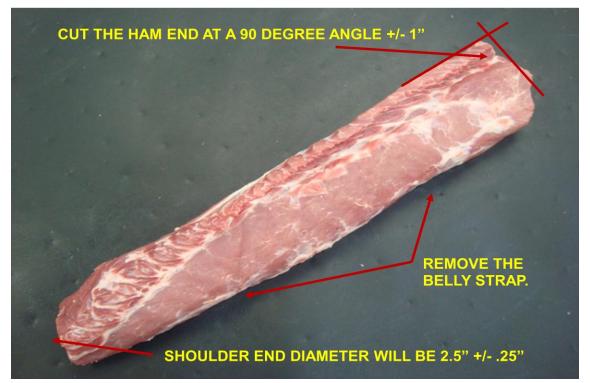
### BONING:

- Remove giblet meat, cavity fat and diaphragm.
- Remove tenderloin using care not to tear.
- Remove the BI sirloin end with perpendicular cut immediately anterior to pelvic bone.
- Remove all bone and cartilage.
- Remove ribs without scalping, but taking as little loin meat as possible.

## TRIM REQUIREMETS:

- Remove blade cap and all false lean.
- The finished boneless loin should be practically free of false lean. Any remaining trace of false lean cannot exceed the size of 2 quarters (> 1.6 sq"). In addition, the fat cover beneath any remaining false lean must not exceed 1/8".
- When shoulder end is formed into a circular shape, diameter of total muscle mass at the shoulder end must have a diameter of 2 1/2" +/- .25".
- The sirloin end must be reasonably square. Maximum length variation on the sirloin end is 1". Remove the pin bone with a smooth cut and do not cut into the meat more than 1/4".
- Tag ends must be removed.
- Trim fat cover to 1/8" maximum.
- Carefully, remove belly strap to avoid scoring the loin.
- Any remaining lean strap may not exceed 0.1" thick by 0.5" wide by 2.0" long in any one spot and no more than 6.0" in length combined.
- Remove blood clots, blood splash, bruises, bone, cartilage, and gristle.

# LOINS BNLS ST CC STRAP OFF



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# LOINS BNLS ST CC STRAP OFF PATCH ON

