



<b>CUSTOMER PRODUCT INFORMATION</b>		Date Issued: 07/17/2021
		Revision: V7
	<b>PORK SHOULDER BUTT PRAIRIEFRESH NATURAL® BONE IN 1/4" TRIM</b>	
	<b>Product Code: 736490 22126</b>	



<b>General Description</b>	
Bone-in pork butts are the upper portion of the shoulder that has the neck bone removed, but the blade bone (scapula) remains.	

<b>Product Quality</b>	
<i>Processing Steps</i>	<ol style="list-style-type: none"> <li>1. Butts will be trimmed to a uniform 1/4-inch fat cover.</li> <li>2. All edges must be beveled to 1/8" maximum.</li> <li>3. Butts will be free of skin, bruises, blood clots, abscesses, exposed glands and foreign material.</li> </ol>
<i>Weight Grading</i>	12.4 pounds and down

<b>Setup Information</b>	
<i>Storage</i>	Fresh
<i>Label on Case</i>	Yes, Seaboard Label
<i>Master Case Dimensions</i>	23.6875*12.7500*11.3125
<i>Piece Code Date Format</i>	N/A
<i>Box Code Date Format</i>	Pack Date
<i>Cube</i>	1.977
<i>Pack Size</i>	2 piece / bag, 4 bags / box
<i>Packing type</i>	VP
<i>Catch/Fixed Weight</i>	Catch
<i>Net Weight Average (lbs)</i>	77.36
<i>Gross Weight Average (lbs)</i>	80.26
<i>Total Tare Weight (lbs)</i>	2.90
<i>Pallet Arrangement</i>	30 cases per pallet
<i>    Tie</i>	6
<i>    High</i>	5
<i>Shelf Life Requirement</i>	21 days fresh at 34F or less
<i>Lead Time</i>	10 days
<i>Minimum #</i>	10,000 lbs total distributor order
<i>14 Digit UPC (GTIN)</i>	90 736490 22126 9
<i>Box Label Description</i>	<b>PORK SHOULDER BUTT 2X4 1/4" VP *ALL NATURAL PRODUCT OF USA</b>

<b>Quality and Legislation</b>	
<i>Legal</i>	All animals used in the manufacture shall have been deemed fit for human consumption by a recognized regulatory inspection authority.
<i>Genetic Modifications</i>	Must be non-GMO (Genetically Modified Organism) according to local market regulations and requirements.

<b>Revised By:</b> J. Martinez	<b>The intellectual property rights in this document belong to Seaboard Foods in Shawnee, Mission, KS. It may not be copied or disclosed to others without authorization.</b> Printed Document is Only Current on Date of Printing	Page 1 of 3
<b>Approved By:</b> A. Bauer		

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<b>Sensory Requirements</b>	
<i>Appearance as is</i>	Typical of pork
<i>Texture as is</i>	Typical of pork
<i>Color as is</i>	Typical of pork
<i>Odor as is</i>	Minimal, typical raw pork, non-rancid or off odor
<i>Appearance after preparation</i>	Typical of lean pork
<i>Texture after preparation</i>	Typical of lean pork
<i>Color after preparation</i>	light brown
<i>Odor after preparation</i>	Cooked pork
<i>Taste after preparation</i>	Typical cooked pork
<i>Sample preparation</i>	Roast or grill until internal temperature of 155-160F is reached

<b>Physical-Chemical Attributes</b>	
<i>Target</i>	
<i>Crude Proteins</i>	19g/100g
<i>Fat Content</i>	17g/100g
<i>Ingredients</i>	Pork
<i>Foreign Materials/Impurities</i>	Free from gristle, bruises, blood clots, blood splashing, abscesses, foreign or extraneous materials.

<b>Additives/Contaminants</b>		
	<i>Maximum</i>	<i>Requirement</i>
<i>Allergens</i>	Not present	
<i>Sensitive Ingredients</i>	Not present	
<i>Lead</i>	0.1 mg/kg	
<i>Arsenic</i>	0.1 mg/kg	
<i>Cadmium</i>	0.05 mg/kg	
<i>Drug Residue</i>		Absent beyond regulatory MRL*
*MRL (Maximum Residue Limits as set forth by regulatory agency)		
NOTE: The product does not contain or is derived from specified risk materials as defined by a recognized regulatory authority.		

<b>Microbiological Requirements</b>	

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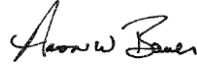
In addition to the limits set by local legislation or Codex Alimentarius, Seaboard Foods has determined specific limits for its own needs. Where applicable these are listed below. The expression of microbiological quality criteria is based upon that recommended by "The International Commission on Microbiological Specification for Foods" where:

n = Number of samples  
c = Maximum number of samples greater than or equal to m and less than M  
m = Microbiological limit that:

- in a 2 class plan separates good from defective quality;
- in a 3 class plan separates good from marginally acceptable quality. M = Microbiological limit that:
- in a 3 class plan separates marginally acceptable from unacceptable quality;
- in a 2 class plan M may be assimilated to m.

	N	c	m	M	Comments
Aerobic mesophilic microorganisms	1	0	1,000,000 /g		
Enterobacteriaceae	1	0	5,000 /g		

<b>Nutrition Information per 4 OZ Serving:</b>							
Calories		260 Cal		Calories from Fat		170 cal	
		<b>Amount/Serving</b>		<b>% Daily Value*</b>			
Total Fat		19g		29%			
Saturated		6g		30%			
Cholesterol		65 mg		22%			
Sodium		70 mg		3%			
Total Carbohydrates		0g		0%			
Dietary Fiber		0g		0%			
Sugars		0g					
Protein		21g					
Vitamin A	0%	Iron	6%	Calcium	0%	Vitamin C	0%
*Percent Daily Values are based on a 2,000 calorie diet							

<b>Document Approval</b>	
Approved By	 Aaron Bauer Seaboard Triumph Foods Corp FSQS Mgr. – Specs and Audits

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