CUSTOMER PRODUCT INFORMATION	Date Issued:	03/24/2016
	Revision :	New

PRAIRIEFRESH NATURAL® PORK SPARERIBS ST. LOUIS STYLE
11 Rib Bones or More

Product Code: 736490 43122

General Description	

Hand or saw cut St. Louis style spareribs are made from trimmed commodity spareribs with 11 or more rib bones. Partial spareribs with less than 11 ribs are to be excluded. Rib bones with knots, fractures, blood clots or mutilations shall be excluded. The brisket bone/coastal cartilage shall be removed with a straight cut that is parallel to the edge of the ribs. Targeted cut is at the natural cartilage seam. The removal of the brisket bone and coastal cartilage portion shall be made at, or inside of, the natural cartilage seam which is visible on the lean side of the rib. After removal of the brisket bone/coastal cartilage portion, the cartilage seam may still be visible, but no lean should appear outside the cartilage seam.

Product Quality	
Processing Steps	1. All tail lean on the flank end shall be cut back to be within ½ inch of the last rib bone to achieve a uniform rectangular shape. 2. The skirt meat and bubble fat shall be removed. 3. The brisket and coastal cartilage is removed. 4. The spareribs will have 11 rib bones or more.
Weight requirements	2.76-3.25 per piece

Setup Information	
Storage	Fresh
Label on Case	Yes, Seaboard Label
Master Case Dimensions	23.7500*12.8750*8.4375
Cube	1.493
Pack Size	2 piece / bag, 6 bags / box
Packing type	VP
Catch/Fixed Weight	Catch
Net Weight Average (lbs)	33.67
Gross Weight Average (lbs)	35.47
Total Tare Weight (lbs)	1.80
Pallet Arrangement	42 cases per pallet
Tie	6
High	7
Shelf Life Requirement	21 days fresh at 34^{0}F or less
Lead Time	10 days
Minimum #	10,000 lbs total distributor order
14 Digit UPC	90 736490 43122 4
Box Label Description	PORK SPARERIBS ST. LOUIS STYLE 3.25 DN *ALL NATURAL PRODUCT OF USA

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SEABOARD foods

PRAIRIEFRESH NATURAL® PORK
SPARERIBS ST. LOUIS STYLE
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Quality and Legislation	
Legal	All animals used in the manufacture shall have been deemed fit for human consumption by a recognized regulatory inspection authority.
Genetic Modifications	Must be non-GMO (Genetically Modified Organism) according to local market regulations and requirements.

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

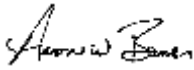| Physical-Chemical Attributes	

Target
  Crude Proteins
  Fat Content
	17g/100g
	19g/100g

Ingredients	Pork
Foreign Materials/Impurities	Free from gristle, bruises, blood clots, blood splashing, abscesses, foreign or extraneous materials.

Additives/Contaminants		
	Maximum	*Requirement*
Allergens	Not present	
Sensitive Ingredients	Not present	
Lead	0.1 mg/kg	
Arsenic	0.1 mg/kg	
Cadmium	0.05 mg/kg	
Drug Residue		Absent beyond regulatory MRL*
Hormones	All of the animals used in the production of this product are free of added hormones** of any kind.	
*MRL (Maximum Residue Limits as set forth by regulatory agency) ** Federal regulations prohibit the use of hormones in pork.		
NOTE: The product does not contain or is derived from specified risk materials as defined by a recognized regulatory authority.		

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SEABOARD foods

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Microbiological Requirements

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		

Nutrition Information per 4 OZ Serving:

Calories	280 Cal	Calories from Fat	200 Cal		
	Amount/Serving	**% Daily Value***			
Total Fat	22g	34%			
Saturated	9g	43%			
Cholesterol	65mg	22%			
Sodium	50mg	2%			
Total Carbohydrates	0g	0%			
Dietary Fiber	0g	0%			
Sugars	0g				
Protein	19g				
Vitamin A	0%	Iron	6%	Calcium	0%	Vitamin C	0%
*Percent Daily Values are based on a 2,000 calorie diet					

Document Approval

Approved By	*Aaron Bauer*
	Aaron Bauer
	Seaboard Triumph Foods
	Corp FSQS Mgr. – Specs and Audits