



CUSTOMER PRODUCT INFORMATION		Date Issued:	02/19/2020
		Revision:	V1
	PRAIRIEFRESH NATURAL® PORK SPARERIBS		
	Product Code: 736490 41132		



General Description	
<p>Spareribs are made from natural fall ribs with 11 or more rib bones with the brisket (sternum) intact. The spareribs are “Pulled” from the belly by removing the full rib set.</p>	

Product Quality	
<i>Processing Steps</i>	<ol style="list-style-type: none"> 1. All heart fat and leaf fat that is more than 2.0 square inches is removed. 2. The diaphragm membrane is trimmed to 0.30 inches in width. 3. Sparerib will be free of hanging tender and foreign material. 4. The tail is trimmed to 2.0 inches in width and 3.0 inches in length. 5. Tag ends or loose pieces of fat or lean greater than 1 inch in length will be trimmed from the rib.

Setup Information	
<i>Storage</i>	Fresh
<i>Label on Case</i>	Yes, Seaboard Label
<i>Master Case Dimensions</i>	23.7500*12.8750*8.4375
<i>Cube</i>	1.493
<i>Pack Size</i>	2 pieces per bag, 4 bags per box
<i>Packing type</i>	VP
<i>Catch/Fixed Weight</i>	Catch
<i>Net Weight Average (lbs)</i>	33.67
<i>Gross Weight Average (lbs)</i>	35.47
<i>Total Tare Weight (lbs)</i>	1.80
<i>Pallet Arrangement</i>	42 cases per pallet
<i>Tie</i>	6
<i>High</i>	7
<i>Shelf Life Requirement</i>	21 days fresh at 34 ⁰ F or less
<i>Lead Time</i>	10 days
<i>Minimum #</i>	10,000 lbs total distributor order
<i>14 Digit UPC</i>	90 736490 41132 5
<i>Box Label Description</i>	PORK SPARERIBS SMALL 2X4 VP *ALL NATURAL PRODUCT OF USA

Quality and Legislation	
<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.

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Approved By:	A. Bauer		Printed Document is Only Current on Date of Printing

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Sensory Requirements	
<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



Physical-Chemical Attributes	
<i>Target</i>	
<i>Crude Proteins</i>	17g/100g
<i>Fat Content</i>	21g/100g
<i>Ingredients</i>	Pork
<i>Foreign Materials/Impurities</i>	Free from gristle, bruises, blood clots, blood splashing, abscesses, foreign or extraneous materials.

Additives/Contaminants		
	<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)

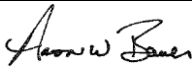
NOTE: The product does not contain or is derived from specified risk materials as defined by a recognized regulatory authority.

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Microbiological Requirements					
<p>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:</p> <p>n = Number of samples c = Maximum number of samples greater than or equal to m and less than M m = Microbiological limit that:</p> <ul style="list-style-type: none"> - 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 (112g) Serving:							
Calories		290 Cal		Calories from Fat		220 cal	
		Amount/Serving		% Daily Value*			
Total Fat		24g		37%			
Saturated		9g		45%			
Cholesterol		50mg		17%			
Sodium		65mg		3%			
Total Carbohydrates		0g		0%			
Dietary Fiber		0g		0%			
Sugars		0g					
Protein		19g					
Vitamin A	0%	Iron	4%	Calcium	0%	Vitamin C	0%
*Percent Daily Values are based on a 2,000 calorie diet							

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

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