

	<p>Smoked Pork Butt, Fully Cooked PRODUCT CODE: SC-90906</p>
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Product Specification			
Product	Inbound Description	Product	Outbound Description
21466	PORK BUTT SHOULDER BONELESS ¼" TRIM	SC-90906	Smoked Pork Butt Fully Cooked

Raw Product Code	99981
Raw Product Description	Pork Butt
Main Ingredient:	Pork
Maximum Allowed Raw Material Age	18 Months Frozen, 14 days Thawed

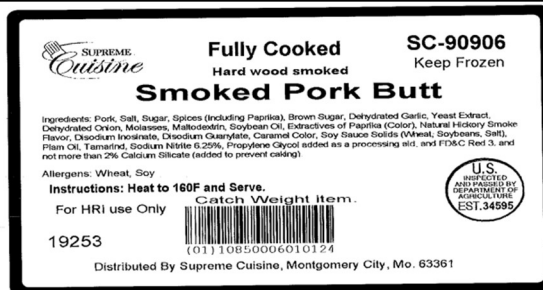
Finished Product Code	SC-90906
Finished Product Description	Hard wood Smoked Pork Butt with BBQ pork Rub
Ingredients:	<p>Pork, Rub (Salt, Sugar, Spices (Including Paprika), Brown Sugar, Dehydrated Garlic, Yeast Extract, Dehydrated Onion, Molasses, Maltodextrin, Soybean Oil, Extractives of Paprika (Color), Natural Hickory Smoke Flavor), Brine (Sugar, Salt, Brown Sugar, Sodium Phosphate, Dehydrated Onion and Garlic, Hydrolyzed Corn Protein, Yeast Extract, Spices, Xanthan Gum, Molasses, Maltodextrin, Corn Syrup Solids, Soybean Oil, Natural Flavor, Disodium Inosinate, Disodium Guanylate, Caramel Color, Soy Sauce Solids (Wheat, Soybeans, Salt), Palm Oil, Tamarind), Sodium Nitrite 6.25%, Propylene Glycol added as a processing aid, and FD&C Red 3, and not more than 2% Calcium Silicate and Silicon Dioxide (added to prevent caking).</p> <p>CONTAINS: WHEAT AND SOY.</p>
Processing	Tumbled with brine for 20 mins. Seasoned / Hard wood smoked for 3 hrs. Chilled and Vacuum packed 1 piece per bag and place in vat cage Sous Vide for 16 hrs. @ XXXF. (Appendix A), Cool to 40F (Appendix B) Freeze.
Finished Piece Weight	catch weight item
Finished Piece Weight Range	4.00 lb. – 8.00 lbs.
QC Defects	Must pass Pre-ship qualifications.
USDA Facility number	34595

Packaging (Piece)	1 per Vacuum Pouch
Vacuum Packed Pouch	Vacuum Pouch that's fully vacuumed & heat sealed without leaking.
Roll-stock Film	None

Date Issued:	7/10/20	Confidential Information – Internal Use Only	Last Revised By:
Supersedes:	n/a		John Collins

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Chamber stock Film	5 mil 14"x18" – 12"x 14"
Arrangement	Stacked 2 high.
Code Date Format / Inner Unit	None
Leakers	Target less than 3% after 24 hours.
Packaging (Box)	Corrugated plain with sufficient strength to resist crushing.
Dimensions	19"x12.75"x5.5"
Requirements	Safe Handling Instructions
Box Closure	Locking tab
Arrangement	3-4 bags per box
Tare Weight	1.34 lb.
Finished Box Weight	15lbs. – 20 lbs. weight
Code Date Format / Outside	Pack Date / Julian date



Outbound Labels:	Must be included on every box. Must be on the outside of the pallet for scanning purposes.
Placement	Squarely and firmly placed on short side of box, on the outside of pallet for scanning purposes.
Bar Code Label:	GTIN #. Production Date. Descriptive Statement. Finished Product Code. Net Weight.
GTIN #	10850006010124
Descriptive Label:	Finished Product code. Descriptive Statement. Ingredients. USDA EST. #. Portion Weight. Box Weight. Keep Frozen. For HRI Only.
Handling	Handling Statement "Keep Frozen" to match Storage.
Signature Line	Distributed by: Supreme Cuisine, Montgomery City, MO 63361

Warehousing	Frozen
Boxes	Cases of finished product are stacked squarely on each other according to the pallet pattern.
Pallets	Wooden pallets with cardboard on top.
Case Configuration	7 Ti / 10 Hi

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Cases per Pallet	70 cases
Time to Freezer	Finished product must be in freezer within 12 hours.
Wrap (within plant)	Stretch wrap top 2-3 layers of cases, enough to hold it together for storage.
Wrap (before ship)	Stretch wrap entire height of pallet prior to distribution.
Storage	Stored in freezer.
Frozen	Frozen to 0 F or below internal temperature.
Shelf Life	1 year frozen

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