



PRODUCT DESCRIPTION SHEET

PRODUCT: Pork Spare Ribs
Skin-On – 2.41-2.70# – St. Louis Style Trim
BRAND/LABEL: Farmland - The Rib Company
MANUFACTURER: Smithfield
PRODUCT CODE(S): 70247 21011 7
DATE: April 6, 2017

General

- All product is produced in accordance with good manufacturing practices and conforms to all applicable federal, state and local regulations

Physical

Meat

- Fresh pork spare ribs yielding at least 12 rib bones per slab

Appearance

- Whole and uniformly shaped; ends squared off
- All glands, leaf lard, and heart fat removed
- Ribs with full lean pattern covering all ribs and costal cartilage
- Width of rack to measure at least 4.0” but no more than 4.75”
- Slab thickness variation not to exceed 0.5” from end to end
- Breast bone and cap meat removed
- Skirt meat removed
- Skin-On

Texture

- Firm and moist

Flavor

- Fresh pork flavor and aroma

Packaging

- Individually poly bagged and placed in a poly lined shipper
- Neatly packed in box with meat side up
- Shipper label firmly affixed in designated location

Weight

- Piece – variable, 2.41 to 2.70 pounds
- Case – catch weight
- Slight variation in piece weights are possible due to normal process variance, however, average weights per box will meet or exceed the stated weight

Shipping

- Case dimensions 19.375" x 13.250" x 7.375"
- Outside cubic feet 1.096
- Pieces per case 12
- Cases per pallet 42
- Stack pattern 7/layer by 6/high

Code

- Packed On date in the form of YYYY-MM-DD on the shipper
- Lot designation
- Establishment number

Handling

Storage

- Frozen - hold at or below 0°F

Shelf Life

- Customer is guaranteed 90 days shelf life on delivery

Quality

Reporting

- If quality issues arise, make sure that all packaging and product are saved for review and retrieval of pertinent information (i.e., producing facility, lot, etc...)
- All quality issues should be reported to your company's corporate offices
- Your company's corporate offices will report the issues (along with all pertinent information) to Smithfield's Quality Assurance contact person
- Smithfield's Quality Assurance contact person will notify Product Management

GMP's

- Good Manufacturing Practices may be made available for review on an "In Plant" basis only

Food Safety

HACCP

- Flow diagrams may be made available for review on an "Out of Plant" or an "In Plant" basis
- HACCP Models may be made available for review on an "In Plant" basis only

SSOP's

- SSOP Programs may be made available for review on an "In Plant" basis only

Recall

- RECALL Programs may be made available for review on an "In Plant" basis only

Microbiological

Product Testing

- Product is randomly selected for testing

Guarantee

- This product is guaranteed to meet or exceed the stated shelf life

Contacts

Quality Assurance

Gary Fisher
Corporate Manager, Quality Assurance
800-222-7578

Food Safety/ Recall

Katie Hanigan
Vice President, Food Safety
712-263-7383

Nutrition

- Product Code Number: 210117
- Serving Size = 112 grams (4 ounces)

CN Label

- Not CN labeled

Nutrient Analysis

Nutrients/ Calories	Per 100 gram (not rounded)	Per Serving Label Value (rounded)	% Daily Values (rounded)	Unit Weight
Calories	282	320		kcal
Calories from fat	213	240		kcal
Total fat	23.6	26	40	grams
Saturated Fat	8.4	9	45	grams
Trans Fat	0	0		grams
Cholesterol	69	75	25	milligrams
Sodium	44	50	2	milligrams
Carbohydrates	0	0	0	grams
Dietary Fiber	0	0	Not a significant source	grams
Sugars	0	0		grams
Protein	16	18		grams
Vitamin A	7		0	IU
Vitamin C	0.43		0	milligrams
Calcium	14		2	milligrams
Iron	0.68		4	milligrams
Moisture				grams
Ash				grams

- The above nutrient analyses represent typical production lots, these are not guaranteed as minimum or maximum levels

Product Analysis

- Meat/Meat Equivalency information is not available for this item

Confidentiality

- We regard this information as CONFIDENTIAL & PROPRIETARY INFORMATION of Smithfield. It shall not be disclosed, copied or used for any purpose other than that for which it is specifically furnished, without prior written consent of Smithfield.



Good food. Responsibly.®

Product Name: St. Louis Style Pork Spare Ribs Code No.: 70247 21011 7

Manufacturer: Smithfield Case/Pack/Count/Portion/Size: 12 Racks Catch Weight

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Pork Spare Ribs	4.00 oz	X	0.39	1.56 oz
		X		
		X		
A. Total Creditable M/MA Amount¹				1.56 oz

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
NA		X		÷ by 18	NA
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					NA
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					1.50 oz

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

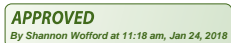
Total weight (per portion) of product as purchased 4.00 oz

Total creditable amount of product (per portion) 1.50 oz

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 4.00 ounce serving of the above product (ready for serving) contains 1.50 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.



Signature
Shannon Wofford
Printed Name

Labeling compliance
Title
1-24-18 724-335-8002
Date Phone Number