
Fabrication Spec:

1. Obtained from 1,2,3,4,5 weight hogs
2. 3-4 rib break
3. **ALL SKIN ON**
4. NO SCRIBE LINE
5. **Soft cartilage OUT**
6. 1/4" fat trim
7. Squared
8. All rib bones and hard bone tip removed
9. Max length of butt box
10. Trim down fat corners and edges(beveling) teat side



Packaged 1 per COV 14 x 28, 4 pcs/bx

Cardboard separator on bottom, belly meat up, cardboard separator, meat side down

Cardboard separator, belly meat up, cardboard separator, meat side down

Tare: 2.9



