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**Specs:**

1. Obtained from 6 & up weight hogs
2. 3-4 rib break
3. NOSCRIBE LINE
4. Skin off
5. Soft cartilage in
6. 1/4" fat trim
7. Squared
8. Trim down fat corners and edges (beveling) teat side
9. All rib bones and hard bone tip removed
10. Max length of butt box



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

**Cardboard separator on bottom, belly meat up, cardboard separator, meat side down  
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**Tare: 2.9**

