

Natural PrairieFresh® Premium Pork Shoulder Butts and Picnics

- ◆ 1/8-inch trim
- ◆ Shoulder/loin separation straight cut beginning at second and third rib
- ◆ Butt/picnic separation parallel line at outer edge of blade bone to produce tear drop-shaped bone
- ◆ Jowls removed with perpendicular cut .50 inches or less from the second half moon muscle
- ◆ Exposed 8 to 10 square inches of false lean
- ◆ Visible glands removed
- ◆ All bones removed for boneless butts
- ◆ Retail labels on one-piece butt packages
- ◆ Repack labels available
- ◆ Use by/freeze by dating available

Product Code	Product Description	PC/Bag	Bags/Box	Approx. Weight	Case Dimension	Cube	Pallet Tie/High
22056	Pork shoulder butt, 1/8"	1	8	72.30	23x12.375x10.938	1.77	6/5
22226	Pork shoulder butt, 1/8"	2	4	72.30	23x12.375x10.938	1.77	6/5
23066	Pork shoulder butt, steak ready, center cut	1	8	63.72	23x12.375x10.938	1.77	6/5
23136	Pork shoulder butt, steak ready, center cut	2	4	63.72	23x12.375x10.938	1.77	6/5
23226	Pork shoulder butt, steak ready	2	4	65.61	23x12.375x10.938	1.77	6/5
23256	Pork shoulder butt, steak ready	1	8	65.61	23x12.375x10.938	1.77	6/5
24266	Pork shoulder butt, boneless, 1/8"	2	4	67.66	23x12.375x10.938	1.77	6/5
25233	Pork shoulder picnic, smoker trim	1	6	59.02	23x12.375x10.938	1.77	6/5

A Taste Like No Other®

Product of USA