



*Fabricated Pork*



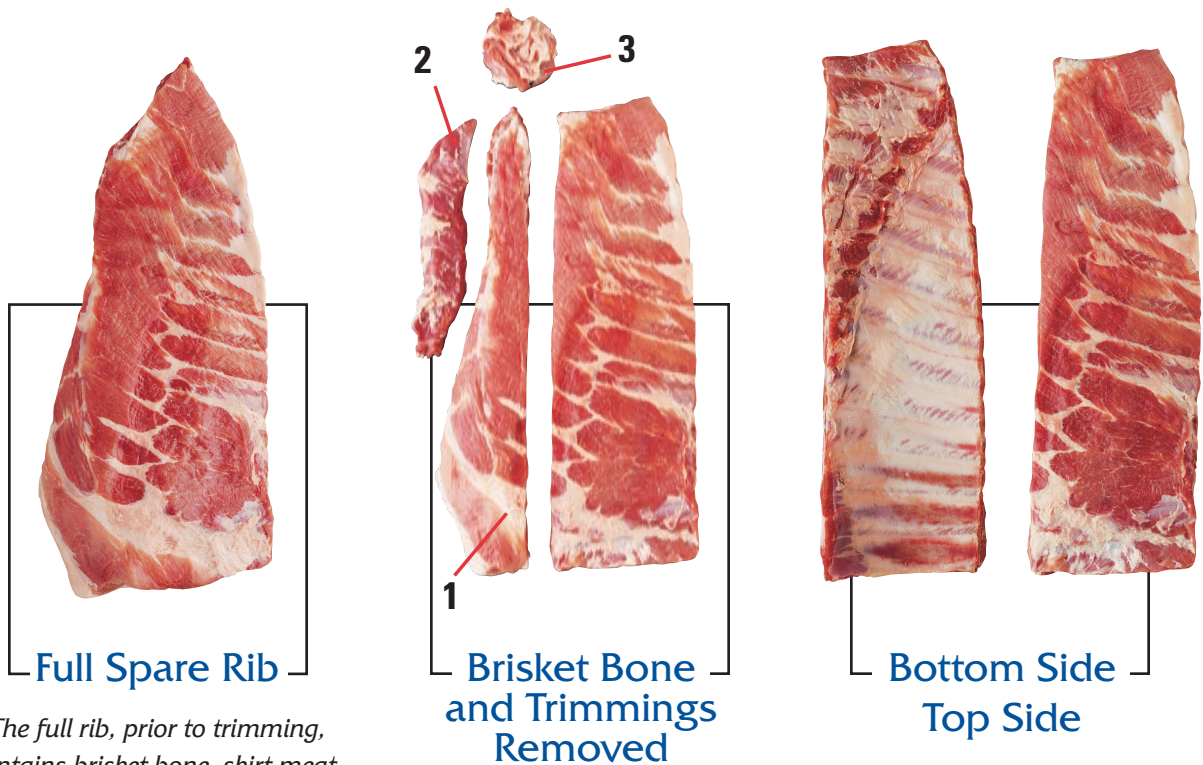
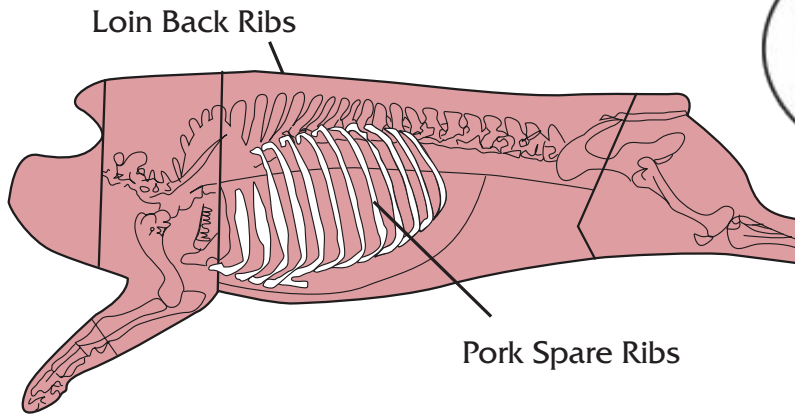
**Farmland® delivers the cuts consumers crave.**

Just one mention of pork, and people's thoughts start wandering to thick chops, succulent tenderloin and fall-off-the-bone ribs.

Farmland Fabricated Pork helps you satisfy their cravings with innovative products that bring flavor and variety to any menu.

## Anatomy of a Rib.

For great ribs, your best choice is Farmland®. It's where great barbecue begins.



The full rib, prior to trimming, contains brisket bone, skirt meat, false lean and hanging fat tissue. The rib shown in the example above weighs approximately 4 pounds.

The brisket bone (1), skirt meat (2), false lean and hanging fat tissue (3) have now been removed.

The finished St. Louis Style Rib has now been squared at its ends, giving it a consistent shape with minimal fat. The result is a consistent rib with increased yield and less waste.

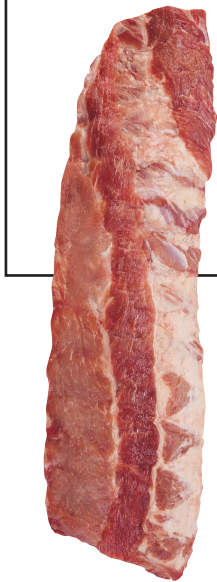
# FABRICATED PORK

## Loin Back Ribs.

Cut to rigid specifications, Loin Back Ribs are available in 1.50-, 1.75-, 2.00- and 2.25-pound sizes. They're also carefully packed for operator ease and customer satisfaction.

Loin Back Ribs exhibit a consistent shape throughout – natural-fall ribs. Loin Back

Ribs are always full slabs.



Strict specifications mandate 12-15 bones per rack. No "make weight" pieces are allowed in reaching the 30-lb. average case weight.

On the skinless ribs, the thin skin membrane is removed in the process to make separation and portion control easier for the operator.



Scalps (cuts into the lean of the ribs) are minimized for customer satisfaction. Each Loin Back Rib is placed individually in a poly sleeve. Each slab is then placed in the carton meat side up.

### FARMLAND® RIBS

#### Facts/Features

#### Benefits

#### Farmland Uncooked Ribs

Hand trimmed; square at ends

Skirt meat and excess fat removed

Controlled weight tolerance

Exact-rack box

Poly-lined box

Individually poly-bagged

St. Louis Style Ribs are available in EXTRA TENDER™

Consistent shape

Customer appeal

Slab cost control

Exact portion control

Minimizes freezer burn

Ribs separate easily

Tender and juicy

## QUALITY FARMLAND® PACKAGING

### Farmland Uncooked Ribs

- Packed in full slabs only, no partials
- Individually poly-sleeved



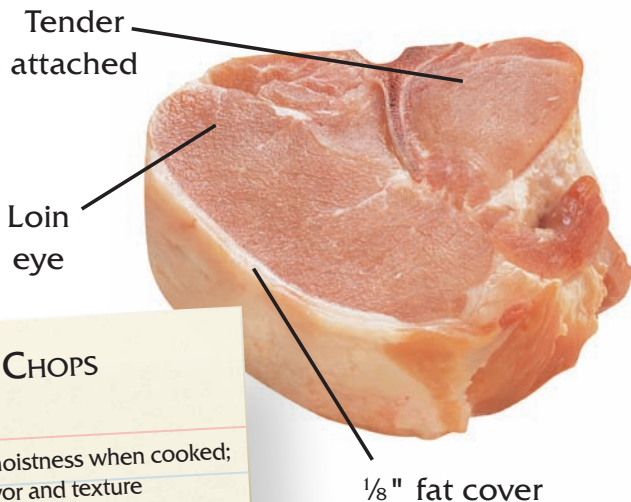
Case is bound by straps, no staples used

Barcodes/UPC codes on box for easy identification

## Pork Chops.

Cut from the most tender portion of the loin, our Porterhouse Pork Chops make a great addition to any menu. A special marinade ensures that Gold Medal EXTRA TENDER™ Porterhouse Pork Chops are tender and juicy every time. And each is expertly trimmed to 1/8" fat cover.

Porterhouse Pork Chop



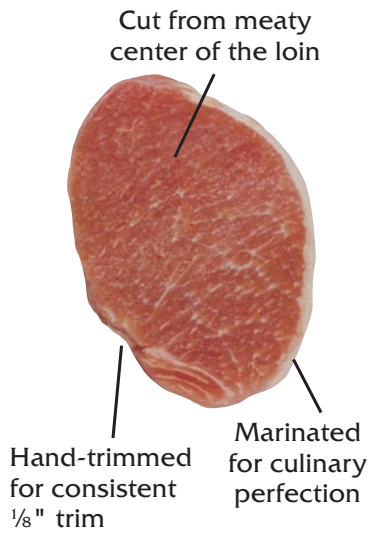
FARMLAND® PORTERHOUSE PORK CHOPS	
Facts/Features	Benefits
EXTRA TENDER™ marinade	Ensures moistness when cooked; better flavor and texture
Lean, well-muscled raw materials	Consistent, uniform pork chops
Tenderloin muscle attached	Attractive plate presentation



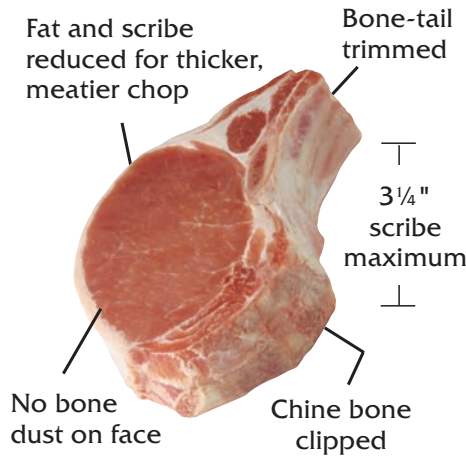
FARMLAND® PORK CHOPS	
Facts/Features	Benefits
Lean, well muscled raw materials	Consistent, uniform pork chops
Gold Medal pork chops trimmed to 1/8" fat cover	Less waste
Gold Medal pork chops – maximum 3 1/4" scribe	More meat per serving
Consistently sliced to within .25 oz.	Portion control and consistent profits
No bone dust	Clean pork chop face ensures moistness and tenderness when cooked
Gold Medal and Silver Medal EXTRA TENDER™ pork	Pork chops enhanced with special marinade

*Our Signature Cuts.*

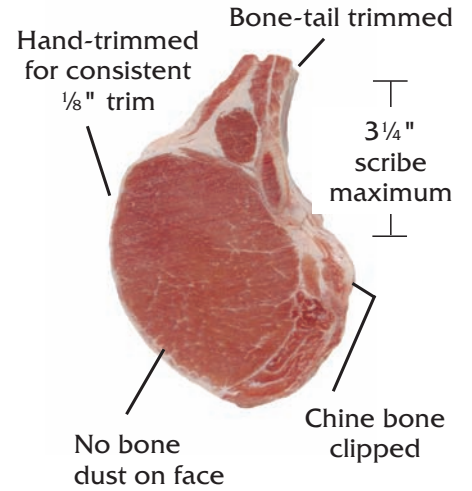
*Gold Medal 95% Fat Free  
EXTRA TENDER™ Boneless  
Center Cut Pork Chop*



*Gold Medal  
EXTRA TENDER™ Bone-In  
Center Cut Pork Chop*



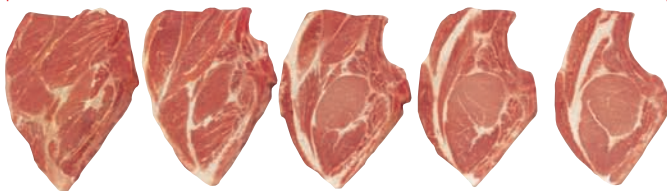
*Gold Medal Bone-In  
Center Cut Pork Chop*



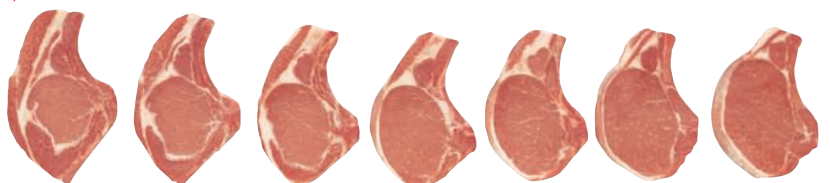
*Gold Medal Boneless  
Center Cut Pork Chops*



*End Cut Pork Chops –  
Rib End*



*Gold Medal, Silver Medal and Smoked  
Bone-In Center Cut Pork Chops*



# FABRICATED PORK

## Silver Medal EXTRA TENDER™ Bone-In Center Cut Pork Chop

Bone-tail left on



Up to  
4¼" scribe

Chine bone  
left on

Up to ¼" fat cover



## End Cut Pork Chops – Ham End

