



A product of Seaboard Foods



PrairieFresh® Premium Pork Shoulder Butts and Picnics

- ◆ Moistness enhanced with up to a 5 percent solution (8% for 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

Product Codes	Description	PC/Bag	Bags/Box	Approx. Weight	Case Dimension	Cube	Pallet Tie/High
9201	Pork shoulder butt, bone-in	2	4	69.33	18.313x15x8	1.25	6/6
9207	Pork shoulder butt, bone-in, steak ready, center cut	1	8	58.85	18.313x15x8	1.25	6/6
9208	Pork shoulder butt, bone-in, steak ready, center cut	2	4	58.34	18.313x15x8	1.25	6/6
9202	Pork shoulder butt, bone-in, steak ready	2	4	66.02	18.313x15x8	1.25	6/6
9206	Pork shoulder picnic, smoker trim	1	6	54.34	18.313x15x8	1.25	6/6

A Taste Like No Other®