

Natural PrairieFresh® Premium Pork Shoulder Butts and Picnics

- ◆ 1/8-inch trim (1/4" available on some products)
- ◆ 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 Code	Description	PC/Bag	Bags/Box	Approx. Weight	Case Dimension	Cube	Pallet Tie/High
22056	Pork shoulder butt, bone-in, 1/8"	1	8	73.17	23x12.375x10.938	1.8	6/5
22226	Pork shoulder butt, bone-in, 1/8"	2	4	73.17	23x12.375x10.938	1.8	6/5
22126	Pork shoulder butt, bone-in, 1/4"	2	4	75.30	23x12.375x10.938	1.8	6/5
23066	Pork shoulder butt, steak ready, center cut, bone-in	1	8	61.21	23x12.375x10.938	1.8	6/5
23136	Pork shoulder butt, steak ready, center cut, bone-in	2	4	66.50	23x12.375x10.938	1.8	6/5
23256	Pork shoulder butt, steak ready, bone-in	1	8	67.74	23x12.375x10.938	1.8	6/5
23226	Pork shoulder butt, steak ready, bone-in	2	4	67.98	23x12.375x10.938	1.8	6/5
24266	Pork shoulder butt, boneless, 1/8"	2	4	70.99	23x12.375x10.938	1.8	6/5
24166	Pork shoulder butt, boneless, 1/4"	2	4	74.34	23x12.375x10.938	1.8	6/5
25233	Pork shoulder picnic, smoker trim	1	6	60.47	23x12.375x10.938	1.8	6/5
20027	Pork shoulder, whole, bone-in	1	4	60.29	23x12.375x10.938	1.8	6/5

A Taste Like No Other®

Product of USA