

Packaging Standards - Pork

Shoulder	
Whole	1 per bag
Boston Butt	1 per bag
Picnic	1 per bag
Steaks	1 per package
Bellies	
Bellies - Whole	1 per bag
Bellies- Blocked	1-2 pieces per package
Shanks	
Shanks - whole	1-2 per package
Shanks - sliced	2-3 per package
Loins	
Whole Bone In	1 per bag
Whole Boneless	1 per bag
Babyback Ribs	1 per bag
Porterhouse	2 per package
Chops Bone In	2 per package
Chops Boneless	2 per package
Tenderloin	1 per package
Roast Bone In	1 per bag
Roast Bone Out	1 per package
Spare Ribs Whole	1 per bag
Spare Ribs Sliced	2 per package
St. Louis Ribs	1 per package

Jowls	
Jowls - whole	1 per package
Jowls - sliced	1 per package
Hams	
Whole	1 per bag
Roast	1 per bag
Steaks	1 per package
Other	
Pork Bones	bagged
Neck Bones	bagged
Fat Back	1-2 per package
Leaf Fat	1-2 per package
Liver	about 1 pound
Heart	1 per package
Kidneys	2 per package
Tongue	1 per package
Pork Stew	about 1 pound
Ground Pork	about 1 pound
Links	4 per pack
Breakfast Links	8 per pack
Patties	8 per pack