



Product Specification Beef Chuck, Chuck Flap

NM-UT Beef Chuck, Chuck Flap-FORM-001

Revision
1

Effective Since
04/24/2024

Revision Date
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BEEF CHUCK, CHUCK FLAP

Product Code: A416031

GTIN: 985068020006938

Product Specification:

This item is made from the portion of the serratus ventralis that is removed from the ventral edge of the chuck roll.



Defect Criteria:

1. Surface fat is trimmed to blue skin with flake fat allowed to an average of 1/8".
2. All tag ends and blood clots will be removed and trimmed smooth
3. Scores shall not exceed 1/2" deep by 1" long.
4. Product with woody appearance (callus-discolorations) will not be utilized.
5. No dark cutters or callused beef



Primary Packaging: Vacuum Bag 14" X 20"

Secondary Packaging: 23 13/16" (L) X 15" (W) X 7" (H)
Breaker Box



Piece Count: 4 product per bag, 6 bags per box

Tie & Tier: Fresh 25 Boxes (5 high X 5 per layer),
Frozen 40 Boxes (8 high X 5 per layer)

Shelf life: 35 Days Fresh, 2 Years Frozen

Storage: Produced and stored in temperature-controlled environment. Intended to be maintained in a refrigerated or frozen state until further processed.

