



Product Specification Beef Chuck, Shoulder (Clod)

NM-Beef Chuck Shoulder Clod-FORM-001

Revision
1

Effective Since
11/29/2023

Revision Date
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Beef Chuck, Shoulder Clod

Product Code: A414131

GTIN: 98568020006693

Product Specification:

The shoulder, or “clod,” the term by which this item is usually identified, is the large muscle system that lies above and to the rear of the ridge of the scapula and the 6th rib bone. The cutaneous muscle or “shoulder rose” shall be removed when the underlying fat exceeds the surface fat thickness specified by the purchaser. The presence of the trapezius, cutaneous trunci, teres major, and the minor muscles over the humerus are optional however, the teres major is generally excluded unless otherwise specified. The tendons on the elbow shall be trimmed to even with the lean. All bones and cartilages shall be removed.

Defect Criteria:

1. No foreign lean attached
2. All tag ends and blood clots will be removed and trimmed smooth
3. Scores shall not exceed ½” 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 16” X 28”

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

Piece Count: 1 product per bag, 3 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.

