



NM-Beef Drop Flank-FORM-001

Product Specification Beef Flank, Drop Flank

Revision
2

Effective Since
12/23/2020

Revision Date
06/23/2022

BEEF FLANK, DROP FLANK

Product Code: A393134

GTIN: 98568020001926

Product Specification:

This boneless item shall consist of the M. cutaneous trunci and the M. cutaneous omobrachialis muscles, an external muscle that is connected to the posterior deep pectoral muscle and the tendon of the M. latissimus dorsi and to the fascia above the stifle. It lies on the outside of the carcass and spans from the chuck to the flank. It is usually pulled in the fabrication area while the carcass is still hanging and before primal splitting. It is usually pulled in the fabrication area while the carcass is still hanging and before primal splitting. It is usually pulled in the fabrication area while the carcass is still hanging and before primal splitting. Because of its flat, triangular-like shape, this item is often referred to as the "elephant ear".

Defect Criteria:

1. Fat will be trimmed except for that fat between the tips of lean on the beard end and seam fat that cannot be removed without removing lean, leaving only flake fat.
2. Scores will not be more than 1/2" deep by 1" long except in the silver where a hook mark 1" long is acceptable.
3. Ragged edges will be trimmed flush
8. Any product woody in appearance will be sent to trim.
4. All bones, blood clots and cartilage will be removed.
5. No dark cutting or callused beef

Primary Packaging: 60# Wax Lined Box

Secondary Packaging: 24" (L) X 15 1/2" (W) X 6 3/4" (H)

Piece Count: 3 per box

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

Shelf life: 10 Days Fresh, 2 Years Frozen

