



# Product Specification Beef Flank, Rough Cut

NM-Beef Flank Rough Cut-FORM-001

Revision  
2

Effective Since  
05/06/2022

Revision Date  
07/15/2024

## BEEF FLANK, ROUGH (Trimmed)

**Product Code:** A393231

**GTIN:** 98568020001407

### Product Specification:

This item consists of the M. rectus abdominis from the, M. transversus abdominis, M. obliquus abdominis internus, and M. obliquus abdominis externus from the flank region.



### 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:** Vacuum Bag 14" X 20"

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



**Piece Count:** 3 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.

