

# Product Specification Beef Loin, Strip Loin, Bone In (Shell) 1X1



NM-Beef Strip Loin Bone In-FORM-001

Revision  
1

Effective Since  
08/12/2024

Revision Date  
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## Beef Loin, Strip Loin, Bone In (Shell)

**Product Code:** A475131

**GTIN:** 98568020006976

### Product Specification:

The boneless loin is the anterior portion of the full loin consisting of the skeletal section from the 13<sup>th</sup> rib to the hip bone. The chine bone and spinous process of the lumbar vertebra be excluded.

### Defect Criteria:

1. The external fat cover will be 1/2" (including in the "saddle area"). The "saddle area" is defined as an area starting at the base of the jump muscle, extending 3" toward the rib end and starting at the line 2" from the back line, extending 4" toward the lip. Bevel all edge fat to 1/4".
2. Tail length will be at least 1" from the tip of the loin eye on the rib end and at least 1" from the tip of the loin eye on the sirloin end. The lip/tail will be cut in a straight line.
3. The rib end will follow the natural curvature of the 13th rib. The sirloin shall be removed perpendicular to the length of the cut.
4. The sirloin end will be approximately 90 degrees to the table surface and to the length of the cut when laying fat side down.
5. Eye must be 1 3/4" or larger when measured at rib end.
6. Channel fat will be 1/2" thick on edge of the lip. Flap meat extending above the channel fat will be trimmed flush with the channel fat.
7. Pin bone will be removed leaving no more than 1" pin bone hole or re-saw to make the pin bone 1".
8. Fat cover trimmed to the silver on 1/2" trim product is allowable in any dimension.
9. Trim outs into the lean on 1/4" trim product that will not affect the products usability are acceptable.
10. Score will not exceed 1/2" deep and 1" long.
11. Ragged edges will be trimmed flush.
12. There will be no fat pull-outs (hide pull) to the lean greater than 4 square inches on commodity product.
13. All bones, blood clots and cartilage will be removed.
14. All tag ends will be trimmed flush and all product woody in appearance will be sent to trim.
15. No dark cutting or callused beef

**Primary Packaging:** Vacuum Bag 10" X 26"

**Secondary Packaging:** 23 13/16" (L) X 15 9/16" (W) X 7" (H)  
Breaker Box

**Piece Count:** 1 product per bag, 4 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.



NICHOLAS MEATS, LLC.

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EST. # 4465