

# Product Specification Beef Loin, Strip Loin, Boneless, Denuded, VP



NM-Beef Strip Loin Denuded VP-FORM-001

Revision  
1

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## Beef Loin, Strip Loin, Boneless, Denuded, VP

**Product Code:** A380031

**GTIN:** 985068020002060

### Product Specification:

This boneless item is prepared from any loin item that meets the end item requirements. The item on the rib end displays the 13<sup>th</sup> rib mark and shall follow the natural curvature of the 13<sup>th</sup> rib. The sirloin end shall be anterior to the hip cartilage, forming an appropriate right angle with the length of the loin, and exposing the gluteus medius. The flank side shall be ventral to, but not more than 3.0 inches (7.5 cm) from the longissimus dorsi at the rib end to a point on the sirloin end ventral to, but not more than 2.0 inches (5.0 cm) from the longissimus dorsi. Product shall be denuded and vacuum packed.

### Defect Criteria:

1. Scores will not exceed 1/2" deep by 1" long.
4. All tag ends and blood clots will be removed.
5. All product woody in appearance will be sent to trim.
6. No dark cutting or callused beef

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

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

**Piece Count:** 3 products per bag, 5 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.

