

Product Specification Beef Plate, Short Plate, Boneless



NM-Beef Plate Short Plate Boneless-FORM-001

Revision
1

Effective Since
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Beef Plate, Short Plate, Boneless

Product Code: A421231

GTIN: 98568020005542

Product Specification:

The boneless beef short plate is derived from the forequarter immediately ventral the beef rib primal. The product should measure approximately 15" in length and 9" in width giving a rectangle appearance. The deep pectoral muscle shall not completely extend to the dorsal edge of the brisket side. The rib side shall be a straight cut that exposes the serratus ventralis to be continuous for a least two rib location widths. The diaphragm may be excluded, but if present shall be firmly attached and the membranous portion shall be trimmed close to the lean.



Defect Criteria:

1. No more than 1" out of square (both ends).
2. No less than 1 1/2" thick on brisket side.
3. No less than 3/4" thick on flank side.
4. "Rose meat" will be removed.
5. Interior side "belly fat" trimmed to 50% visual lean.
6. All tag ends, vein, and blood clots will be trimmed.
7. Scores shall not exceed 1/2" deep by 1/2" long.
8. Product with woody appearance will be sent to trim.
9. All bones and cartilage will be removed.
10. No dark cutting or callused beef.



Primary Packaging: Vacuum Bag 16" X 30"

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

Breaker Box

Piece Count: 2 product per bag, 4 bags per box

Tie & Tier: Fresh 40 Boxes (8 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.

