



NM-Ribeye Cap-002

# Product Specification Beef Rib, Ribeye Cap

Revision  
1

Effective Since  
04/22/2024

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## Beef Rib, Ribeye Cap

**Product Code:** A412499

**GTIN:** 98568020006822

### Product Specification:

The boneless beef rib, rib cap will consist of the spinalis dorsi/multifidus dorsi muscle from the ribeye roll. The longissimus and complexus muscles have been removed by cutting through the natural seams.



### Defect Criteria:

1. Damage due to slaughter defects can be utilized.
2. All tag ends and blood clots will be removed and trimmed smooth.
3. Product with a woody 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:** Combo Bin

**Piece Count:** Approximately 2,000 lbs. per bin.

**Shelf life:** 10 Days Fresh

**Storage:** Produced and stored in temperature-controlled environment. Intended to be maintained in a refrigerated or frozen state until further processed.

