



Product Specification Beef Ribs, Back Ribs

NM-Beef Back Rib Naked-FORM-001

Revision
1

Effective Since
05/17/2022

Revision Date
00/00/0000

Beef Ribs, Back Ribs

Product Code: A324134

GTIN: 9856802004019

Product Specification:

This item is the intact portion of the seven ribs and intercostal meat from the beef rib primal. The chine bone and thoracic vertebrae shall be removed exposing the sawed ends of the rib bones. Unless otherwise specified, back ribs shall be no less than 6.0 inches or more than 8.0 inches wide at any point measure across the sawed ends of the rib bones.



Defect Criteria:

1. External fat shall be no more than 1/4".
2. Bubble fat on the bottom of the ribs shall not exceed 1/4.
3. All tag ends and blood clots will be removed and trimmed smooth.
4. Scores shall not exceed 1/2" deep by 1/2" long.
5. Product with woody appearance will be sent to trim.
6. All bone dust, blood clots and cartilage will be removed.
7. No dark cutting or callused beef.



Primary Packaging: Nude with poly liner

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



Piece Count: 10 per box

Tie & Tier: Fresh 25 Boxes (5 high X 5 per layer),
Frozen 40 Boxes (8 high X 5 per layer)

Shelf life: 10 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.

