Product Specification Beef Ribs, Back Ribs



Revision 1 Effective Since 11/11/2020

Revision Date 00/00/0000

Beef Ribs, Back Ribs

Product Code: A424141

GTIN: 98568020005160

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 ½" 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: 14X28 BGB

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

Breaker Box

Piece Count: 2 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: 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.







