



Product Specification Beef Knuckle, Peeled

NM-UT Beef Knuckle Peeled-FORM-001

Revision
1

Effective Since
12/18/2020

Revision Date
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Beef Knuckle, Peeled

Product Code: A367134

GTIN: 985068020000547

Product Specification:

This boneless item consists of the posterior portion of the full sirloin tip (knuckle) composed of the vastus intermedius, vastus lateralis, vastus medialis, and rectus femoris. A portion of the Sartorius may remain if firmly attached. In addition, the tensor fasciae latae, fat, and skin tissue are excluded. The knuckle is separated from the top (inside) round and bottom (gooseneck) round between the natural seams. All bones and cartilages shall be excluded.



Defect Criteria:

1. No foreign lean attached
2. All tag ends and blood clots will be removed and trimmed smooth
3. Scores shall not exceed 1/2" deep by 1" long.
4. Product with woody appearance (callus-discolorations) will not be utilized.
5. No dark cutters or callused beef

Primary Packaging: Vacuum Bag 14" X 20"

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

Piece Count: 1 product per bag, 4 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.

