



Product Specification Beef Rib, Rib Ribeye Roll, UT

NM-UT Ribeye Tested-FORM-001

Revision
1

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Beef Rib, Ribeye Roll, UT

Product Code: A412399

GTIN: 98568020006808

Product Specification:

This boneless ribeye may be prepared from any rib item meeting the end requirements of beef rib. The item contains the longissimus dorsi, spinalis dorsi, complexus dorsi, multifidus dorsi, and a lip consisting of the serratus dorsalis and longissimus costarum muscles and related intermuscular fat on the short plate side. The lip portion shall be excluded at the natural seam immediately ventral to the longissimus dorsi. The item shall be practically free of surface fat and intercostals meat. All other muscles, bones, cartilage, back strap, and exterior fat cover shall be excluded.



Defect Criteria:

1. External fat shall be no more than 1/8".
2. All tag ends and blood clots will be removed and trimmed smooth.
3. Scores shall not exceed 1/2" deep by 1/2" long.
4. Product with woody appearance will be sent to trim.
5. All bone dust, blood clots and cartilage will be removed.
6. 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.

