



Product Specification Beef Tongues, #2

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Product Code: A010362

GTIN: 98568020005481

Product Specification:

The beef tongue shall be well-trimmed with the tongue root smoothly removed at the base (thick) end, immediately behind the base of the hyoid (U shaped) bones. Practically all glandular tissue and all of the trachea (windpipe) shall be removed and excluded. The hyoid bones and the epiglottis (soft palate) may be left on the tongue. Major blood vessels at the base of the tongue may remain, however, they shall be trimmed even with the surface. Also, the tongue may include discoloration, varying from combinations of white, light gray, dark gray, and black.



Defect Criteria:

1. Tongues which do not meet specifications for #1 tongues will be utilized (more than minor tongue tip removal and more than one cut 1" or more).



Primary Packaging: Plastic Wrap

Secondary Packaging:

17 3/4" (L) X 15 7/8" (W) X 4 5/8" (H)

Piece Count: 8 per box.

Tie & Tier: Frozen 60 Boxes
(10 high X 6 per layer)

Shelf life: 7 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.

