



Product Specification Beef Tongues, White #1

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Product Code: A010162

GTIN: 98568020005467

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 shall be free from discoloration except for natural pigmentation. The natural pigmentation of the tongue shall be predominantly white to light grey.



Defect Criteria:

1. Tongues which have had a more than a minor amount of the tip end removed are not acceptable.
2. Not more than one cut 1" or less.

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: Fresh 50 Boxes (5 high X 10 per layer),
Frozen 70 Boxes (7 high X 10 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.

