



NM-Special Trim-FORM-001

Product Specification Boneless Beef Special Trim

Revision
1

Effective Since
12/20/2021

Revision Date
00/00/0000

Boneless Beef Special Trim

Product Code: A201134

GTIN: 98568020005597

Product Specification:

Boneless beef special trim may be prepared from any portion of the carcass which yields product that meets end item requirements. All objectionable materials shall be removed. Ground product is not permitted. Target lean point is 99% visual lean. Product is intended for further processing as cooking only.



Defect Criteria:

- 1. All bones and hard cartilages shall be excluded.

Primary Packaging: 60# Wax Lined Box

Secondary Packaging: 24" (L) X 15 1/2" (W) X 6 3/4" (H)

Piece Count: N/A, 60 lbs. even weight

Tie & Tier: Fresh 35 Boxes (7 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.

