



# Product Specification Beef Hindshank, Bone In

NM- Fed Beef Hindshank Bone In-FORM-001

Revision  
1

Effective Since  
04/11/2023

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## Beef Hindshank, Bone In

**Product Code:** F557141

**GTIN:** 98568020006013

### Product Specification:

The hindshank shall be removed by a cut through the stifle joint that follows the natural seam between the shank and the heel (M. gastrocnemius and M. super digital flexor). All hock bones and the gambrel cord shall be removed.



### Defect Criteria:

1. Scores shall not exceed 1/2" deep by 1" long except in.
2. Ragged edges will be trimmed flush.
3. Product with woody appearance will be sent to trim.
4. Blood clots and cartilage will be removed.
5. No dark cutting or callused beef.

**Primary Packaging:** Vacuum Bag 14" X 28" BGB

**Secondary Packaging:** 23 13/16" (L) X 15 9/16" (W) X 7" (H) Breaker Box

**Piece Count:** 2 products per bag, 3 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.

