



Product Specification Beef Hindshank, Bone In

NM-Beef Hindshank Bone In-FORM-002

Revision
1

Effective Since
09/25/2020

Revision Date
00/00/0000

Beef Hindshank, Bone In

Product Code: C557141

GTIN: 98568020005153

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" (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.

