



Product Specification Beef Brisket, Deckle-Off, Boneless

NM-NR Brisket-FORM-001

Revision
1

Effective Since
11/13/2020

Revision Date
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Beef Brisket, Deckle-Off, Boneless

Product Code: C520141

GTIN: 98568020004279

Product Specification:

This boneless and cartilage free item is prepared from a bone in brisket. The deckle, which is hard fat and intercostal meat on the inside surface, shall be excluded at the natural seam exposing the lean surface of the deep pectoral muscle, which terminates just prior to the short plate separation. The hard fat along the sternum edge shall be trimmed practically free of fat (flake fat is allowed).

Defect Criteria:

1. Damage due to slaughter defects can be utilized.
2. All tag ends and blood clots will be removed and trimmed smooth.
3. Scores shall not exceed ½" deep by 1" long.
4. Product with a woody appearance will be sent to trim.
5. All bones, blood clots, and cartilage will be removed.
6. No dark cutting or callused beef.

Primary Packaging: Vacuum Bag 12" x 28"

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

Piece Count: 1 product per bag, 6 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.

