



# Product Specification Beef Chuck, Chuck Roll, 1X1

NM-NR Beef Chuck Roll 1X1-FORM-001

Revision  
1

Effective Since  
11/9/2020

Revision Date  
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## Beef Chuck, Chuck Roll, 1X1

**Shelf life:** 35 Days Fresh, 2 Years Frozen

**Product Code:** C516141

**Storage:** Produced and stored in temperature-controlled environment. Intended to be maintained in a refrigerated or frozen state until further processed.

**GTIN:** 98568020004699

### Product Specification:

This boneless item is prepared from the neck off boneless square-cut chuck and consists only of the large muscle system that lies under the blade bone that contains the longissimus dorsi, rhomboideus, spinalis dorsi, complexus, multifidus dorsi, serratus ventralis, subscapularis, and spleenius. The rib end shall be made by a straight cut exposing the longissimus dorsi to be at least twice as large as the complexus and forms an approximate right angle with the length of the chuck roll. The neck shall be removed by a straight cut which is approximately parallel with the rib end and is anterior to, but not more than .05 inch from, the serratus ventralis. Any cartilages, backstrap, trapezius, supraspinatus, intercostal meat (rib fingers), and prescapular lymph gland shall also be excluded.



### Defect Criteria:

1. The arm portion shall be excluded by a straight cut that is not more than 3.0 inches ventral from the longissimus dorsi at the rib end and not more than 4.0 inches from the complexus at the neck end
2. Any cartilages, backstrap, trapezius, supraspinatus, intercostal meat (rib fingers), and prescapular lymph gland shall be excluded.
3. No foreign lean attached
2. All tag ends and blood clots will be removed and trimmed smooth
3. Scores shall not exceed 1/2" deep by 1" long.
4. Product with woody appearance (callus-discolorations) will not be utilized.
5. No dark cutters or callused beef



**Primary Packaging:** Vacuum Bag 16" X 28"

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

Breaker Box

**Piece Count:** 1 product 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)

