



Product Specification Beef Chuck, Short Rib

NM-NR Beef Chuck Short Rib-FORM-001

Revision
2

Effective Since
07/23/2020

Revision Date
03/27/2023

Beef Chuck, Short Rib

Product Code: C530141

GTIN: 98568020004262

Product Specification:

This item may be derived from the arm portion of any chuck item and shall include ribs 2 through 5, intercostales interni, and serratus ventralis. This item shall be trimmed practically free of surface fat. The dorsal edge shall have no evidence of the cartilaginous junctures of the ribs and thoracic vertebrae.

Defect Criteria:

1. External fat shall be no more than 1/8".
2. Bubble fat on the bottom of the ribs shall not exceed 1/4.
3. All tag ends and blood clots will be removed and trimmed smooth.
4. Scores shall not exceed 1/2" deep by 1/2" long.
5. Product with woody appearance will be sent to trim.
6. All bone dust, blood clots and cartilage will be removed.
7. No dark cutting or callused beef.
8. Total length of the rib bones not to exceed 10".



Primary Packaging: Vacuum Bag 12" X 28" BGB

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

Piece Count: 2 product per bag, 4 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.

