



NM-NR Beef Flank Steak-FORM-001

# Product Specification Beef Flank, Flank Steak

Revision  
1

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## Beef Flank, Flank Steak

**Product Code:** C593541

**GTIN:** 98568020004163

### Product Specification:

This boneless item consists of the rectus abdominis muscle from the flank region of carcass. The flank steak is located at the cod or udder end. It is separated from the transverses abdominal externus muscles through the natural seams. The item shall be prepared practically free of fat and the membranous tissue. The flank Steak will be 6" long and 4" wide or larger. The Flank Steak will be teardrop shaped. The beard will be shaped from the "smooth" side to within 1/4" of the tips of the furthest lean giving that end a round shape.

### Defect Criteria:

1. Fat will be trimmed except for that fat between the tips of lean on the beard end and seam fat that cannot be removed without removing lean, leaving only flake fat.
2. All membrane will be removed.
3. Scores will not be more than 1/2" deep by 1" long except in the silver where a hook mark 1" long is acceptable.
4. Ragged edges will be trimmed flush
5. Any product woody in appearance will be sent to trim.
6. All bones, blood clots and cartilage will be removed.
7. No dark cutting or callused beef

**Primary Packaging:** Vacuum Bag 10" X 26"

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

**Piece Count:** 3 product per bag, 5 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.

