



Product Specification Beef Loin, Tenderloin

NM-Fed Tenderloin-FORM-002

Revision
1

Effective Since
04/11/2023

Revision Date
00/00/0000

Beef Loin Tenderloin

Product Code: F589141

GTIN: 98568020006099

Product Specification:

This item is derived from a full loin. The boneless item shall consist of the psoas major, psoas minor, iliacus, and may show the presence of the sartorius. This item shall be practically free of surface and wing fat (fat lying between the main body of the tenderloin and the iliacus(wing muscle). Product weight shall be 5 pounds and down.

Defect Criteria:

1. Scores will not exceed ¼ “deep by ½” long. Scores will be trimmed/faced to upgrade the product to #1. Facing cannot remove more than ¼ of the main body of the tender (leaving ¾ of the original diameter).
2. “Shingles” will be trimmed to less than ¼” deep when measured in the direction /depth of the cut.
3. One 1” of wedge fat will be left in the cleft of the ear as long as the ear is attached and the membrane covering the fat is intact. The adjacent lean will be firmly attached.
4. All tag ends and blood clots will be removed.
5. All product woody in appearance will be sent to trim.
6. No dark cutting or callused beef

Primary Packaging: Vacuum Bag 9” X 28”

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

Piece Count: 1 product per bag, 8 bags per box

Tie & Tier: Fresh 25 Boxes (5 high X 15per 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.

