



Product Specification Beef Loin, Tenderloin, Full 5-UP

NM-NR Tenderloin-FORM-001

Revision
1

Effective Since
07/23/2020

Revision Date
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Beef Loin Tenderloin, Full 5-UP

Product Code: C589541

GTIN: 98568020004248

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 up.

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 3/4 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:

17 5/8” (L) X 9 1/2” (W) X 7 1/2” (H)

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

Tie & Tier: Fresh 50 Boxes (5 high X 10 per layer),
Frozen 70 Boxes (7 high X 10 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.

