

Product Specification Beef Loin, Top Sirloin, Butt Cap Bnls



NM-NR Beef Loin Top Sirloin Butt Cap-FORM-001

Revision
1

Effective Since
07/23/2020

Revision Date
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Beef Loin, Top Sirloin Butt, Cap Bnls

Product Code: C584441

GTIN: 98568020005078

Product Specification:

This item shall consist of the biceps femoris muscle. It is obtained when preparing the top sirloin butt by a separation through the natural seam. This item is often referred to as the "Coulotte".



Defect Criteria:

1. No foreign lean attached
2. Product that meet all other specifications but have fat cover damage from slaughter can be utilized if damage is not greater than 3 sq. inches.
3. All tag ends and blood clots will be removed and trimmed smooth
4. Scores shall not exceed ½" deep by 1" long.
5. Product with woody appearance (callus-discolorations) will not be utilized.
6. No dark cutters or callused beef
7. Silver membrane on the lean side must be trimmed.
8. No more than 1" out of square (round flat end)



Primary Packaging: Vacuum Bag 10" X 16"

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



Piece Count: 1 product per bag, 16 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.

