



Product Specification Beef Loin, Top Sirloin Butt, 1/4" XT

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

Revision
1

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07/23/2020

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Beef Loin, Top Sirloin Butt, 1/4" XT

Product Code: C584141

GTIN: 98568020004156

Product Specification:

This boneless item is prepared from the gluteus medius, gluteus accessorius, gluteus profundus, and the biceps femoris. The short loin end of the top butt shall be approximately parallel to the round end, exposing the gluteus medius. On the round end, the biceps femoris shall be approximately equal to or larger than the gluteus medius. The cap will be trimmed to 1/4". All bones cartilages, tenderloin, and the sacrosciatic ligament and the lean and fat that overlaid the ligament shall be removed.



Defect Criteria:

1. All tag ends and blood clots will be removed.
2. Scores shall not exceed 1/2" deep by 1" long.
3. All product woody in appearance will be sent to trim.
4. All bones, blood clots, and cartilage will be removed.
5. No dark cutting or callused beef.
6. Pin bone not to exceed 1/2" deep.

Primary Packaging: Vacuum Bag 10" X 26"

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

Piece Count: 1 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.

