



# Product Specification Beef Loin, Tri-Tip

NM-NR Beef Loin Tri Tip-FORM-001

Revision  
1

Effective Since  
11/04/2020

Revision Date  
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## Beef Loin, Tri-Tip

**Product Code:** C585441

**GTIN:** 98568020004354

### Product Specification:

This item shall consist of the tensor fasciae latae muscle from the bottom sirloin butt. The boneless tri-tip is separated from the ball tip and the flap through the natural seam. Any cartilage or connective tissue shall be excluded.

### Defect Criteria:

1. No foreign lean attached
2. All tag ends and blood clots will be removed and trimmed smooth
3. Scores shall not exceed 1/2" deep by 1" long.
4. Product with woody appearance (callus-discolorations) will not be utilized.
5. No dark cutters 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:** 4 product per bag, 6 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.

