



# Product Specification Beef Round, Eye Round

NM-NR Beef Eye Round-FORM-001

Revision  
1

Effective Since  
07/23/2020

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## Beef Round, Eye Round

**Product Code:** C572141

**GTIN:** 98568020004132

### Product Specification:

This boneless item consists of the semitendinosus muscle and is produced by separating the eye of round from the top round, outside round, and heel between the natural seams. It shall not be severed on either end. Product shall be skinned 100%.



### Defect Criteria:

1. There will be no foreign lean attached
2. Scores or tears that prevent this item from having a "steak-like appearance" will be trimmed
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. All bones blood clots and cartilage will be removed
7. No dark cutters or callused beef



**Primary Packaging:** Vacuum Bag 14" x 20"

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

**Piece Count:** 4 products per bag, 4 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.

