



# Product Specification Beef Round, Outside Round

NM-Fed Beef Round Outside-FORM-001

Revision  
1

Effective Since  
04/11/2023

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## Beef Round, Outside Round

**Product Code:** F571141

**GTIN:** 98568020006044

### Product Specification:

The outside round or flat is produced by separating the boneless item from the top round, sirloin tip (knuckle), heel, and semitendinosus or eye of round between the natural seams. The item consists of the biceps femoris and may contain the gluteus medius, gluteus profundus, and gluteus accessories. The loin end shall expose the biceps femoris equal to or larger than gluteus medius if it is present. All bones, cartilage, sacrosciatic ligament, and the lean and fat that overlaid the ligament, the opaque heavy connective tissue or silver skin along the ventral side, and popliteal lymph gland shall be excluded.



### Defect Criteria:

1. All tag ends and blood clots will be removed and trimmed smooth
2. Scores shall not exceed 1/2" deep by 1" long.
3. Product with woody appearance (callus-discolorations) will not be utilized.
4. No dark cutters or callused beef



**Primary Packaging:** Vacuum Bag 12" X 28"

**Secondary Packaging:** 23 13/16" (L) X 15 9/16" (W) X 7" (H) Breaker Box

**Piece Count:** 1 product 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.

