

Product Specification Beef Round, Top (Inside), C/O



NM-UT Beef Top Round Inside C/O -FORM-001

Revision
1

Effective Since
04/11/2023

Revision Date
00/00/0000

BEEF ROUND, TOP (INSIDE), C/O

Product Code: F569141

GTIN: 985068020006037

Product Specification:

This boneless item consists of the semimembranosus, adductor, and is separated from the bottom round and knuckle through the natural seams. When the smaller roasts are specified, the top round shall be split by no more than two lengthwise cuts, and subsequent cuts, if necessary, shall be made widthwise separating the item into approximate equal portions. The gracilis muscle and the loose side pectineus and Sartorius muscles shall be excluded by cutting through the natural seams. The iliopsoas may remain if firmly attached. All bones, cartilage, and exposed lymph glands shall be removed.



Defect Criteria:

1. No fat coverage over ¼" thick.
2. All tag ends and blood clots will be removed and trimmed smooth
3. Scores shall not exceed ½" 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 14" X 20"

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



Piece Count: 1 product per bag, 3 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.

