



Product Specification Flap Meat, Sirloin Boneless

NM-NR Flap Meat Sirloin Bnls-FORM-001

Revision
1

Effective Since
07/23/2020

Revision Date
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Flap Meat, Sirloin Boneless

Product Code: C585141

GTIN: 98568020004347

Product Specification:

this item consists of the obliquus abdominis internus muscle from the bottom sirloin butt. The boneless flap is separated from the ball tip and the tri-tip through the natural seam.



Defect Criteria:

1. There will be no foreign lean attached.
2. Heavy fat will be trimmed flush with the muscle
3. Scores or tears that prevent the item from having a "steak-like appearance" will be trimmed.
4. Fat cover damage due to slaughter defects can be utilized if the damage is not greater than 25% of the product
5. All tag ends and blood clots will be removed and trimmed smooth
6. Scores shall not exceed 1/2" deep by 1" long
7. Product with woody appearance (callus - discolorations) will not be utilized
8. All bones blood clots and cartilage will be removed
9. No dark cutters or callused beef



Primary Packaging: Vacuum Bag 10" x 30"

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



Piece Count: 3 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.

