



Product Specification Beef Plate, Inside Skirt

Revision
1

Effective Since
07/23/2020

Revision Date
00/00/0000

Beef Plate, Inside Skirt

Product Code: C521141

GTIN: 98568020004293

Product Specification:

This item is removed from the short plate. The inside skirt shall consist of the transversus abdominis muscle only. The serous membrane (peritoneum) shall be excluded. The lean surface shall be trimmed practically free of fat.

Defect Criteria:

1. The inside skirt edge that is pulled from the rib cage will be trimmed along the scalloped edge (edge will be tipped from lean to lean).
2. There will be no outside skirt or intercostals muscle attached.
3. No hard fat thicker than 1/8" is allowed
4. The sternum end (head) will have no cartilage or adjacent lean.
5. Scores or tears that prevent the skirt from having a "steak-like" appearance will be removed.
6. Skirts that meet all other specifications, but are cut in half, the minimum length is 6". No more than two pieces as described above can be in one bag and no individual 6" pieces are permitted.
9. All tag ends and blood clots will be removed and trimmed smooth.
10. Scores shall not exceed 1/2" deep by 1" long.
11. Product with woody appearance will be sent to trim.
12. All bones, blood clots and cartilage will be removed.
13. No dark cutting or callused beef

Primary Packaging: Vacuum Bag 9" X 30"

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.

