



Product Specification Beef Plate, Outside Skirt, Peeled

NM-NR Beef Plate Outside Skirt-FORM-002

Revision
1

Effective Since
09/17/2020

Revision Date
00/00/0000

Beef Plate, Outside Skirt, Peeled

Product Code: C521221

GTIN: 98568020005146

Product Specification:

This item is removed from the short plate. The peeled outside skirt shall consist of the diaphragm, which will have the serious membrane, or peritoneum, removed from both sides.



Defect Criteria:

1. The inside edge that is pulled from the rib cage will be trimmed along the scalloped edge.
2. Both ends of the product shall be squared.
3. There will be no inside skirt or intercostals muscle attached.
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. All tag ends and blood clots will be removed and trimmed smooth.
7. Scores shall not exceed 1/2" deep by 1" long.
8. Product with woody appearance will be sent to trim.
9. All bones, blood clots and cartilage will be removed.
10. No dark cutting or callused beef



Primary Packaging: Vacuum Bag 7" X 30"

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

Piece Count: 4 product per bag, 5 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.

