



Product Specification Beef Plate, Outside Skirt

NM-NR Beef Plate Outside Skirt-FORM-001

Revision
1

Effective Since
07/23/2020

Revision Date
00/00/0000

Beef Plate, Outside Skirt

Product Code: C521141

GTIN: 98568020004293

Product Specification:

This item is removed from the short plate. The outside skirt shall consist of the diaphragm, which may have the serous membrane (peritoneum) attached. The membrane portion must be trimmed close to the lean.



Defect Criteria:

1. The outside edge shall be "salt and pepper" with no more than 2" between lean pots.
2. 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).
3. There will be no inside skirt or intercostals muscle attached.
4. The sternum end (head) will have no cartilage or adjacent lean.
5. The fin on the head of the skirt will be trimmed flush.
6. Scores or tears that prevent the skirt from having a "steak-like" appearance will be removed.
7. Skirts that meet all other specifications, but have membrane damage due to slaughter defects can be utilized.
8. All tag ends and blood clots will be removed and trimmed smooth.
9. Scores shall not exceed 1/2" deep by 1" long.
10. Product with woody appearance will be sent to trim.
11. All bones, blood clots and cartilage will be removed.
12. 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, 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.

