



Product Specification Beef Rib, Rib Fingers

NM-NR Beef Rib Fingers-FORM-002

Revision
1

Effective Since
09/29/2022

Revision Date
00/00/0000

Beef Rib, Rib Fingers

Product Code: C525131

GTIN: 98568020005641

Product Specification:

This item will consist of the intercostal muscles that are removed from between the ribs,



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: 17 5/8" (L) X 9 1/2" (W) X 7 1/2" (H) 30 lb. Box.

Piece Count: 4 product per bag, 9 bags per box

Tie & Tier: Fresh 50 Boxes (5 high X 10 per layer),
Frozen 70 Boxes (7 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.

