



# Product Specification Beef Rib, Ribeye, Export 2X2

NM-Fed Ribeye Export 2X2-FORM-001

Revision  
1

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## Beef Rib, Ribeye, Export 2X2

**Product Code:** F509141

**GTIN:** 98568020005924

### Product Specification:

This boneless ribeye may be prepared from any rib item meeting the end requirements of beef rib. The item contains the longissimus dorsi, spinalis dorsi, complexus dorsi, multifidus dorsi, and a lip consisting of the serratus dorsalis and longissimus costarum muscles and related intermuscular fat on the short plate side. The short plate shall be removed by a straight cut that is ventral to, but not more than 2.0 inches from, the longissimus dorsi at either end of the rib.



### Defect Criteria:

1. External fat shall be no more than 1/8".
2. All tag ends and blood clots will be removed and trimmed smooth.
3. Scores shall not exceed 1/2" deep by 1/2" long.
4. Product with woody appearance will be sent to trim.
5. All bone dust, blood clots and cartilage will be removed.
6. No dark cutting or callused beef.



**Primary Packaging:** Vacuum Bag 10" X 26"

**Secondary Packaging:** 23 13/16" (L) X 15 9/16" (W) X 7" (H) Breaker Box

**Piece Count:** 1 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.

