

Product Specification Beef Rib, Ribeye, Lip-On 13-UP



NM-NR Ribeye 13 UP-FORM-001

Revision
1

Effective Since
07/23/2020

Revision Date
00/00/0000

Beef Rib, Ribeye, Lip-On 13-UP

Product Code: C511541

GTIN: 98568020004217

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 lip shall be prepared with a straight cut that is ventral to, but not more than 2.0 inches from, the longissimus dorsi. The item shall be practically free of surface fat and intercostals meat. All other muscles, bones, cartilage, back strap, and exterior fat cover shall be excluded. Product weight shall be 13 pounds and up.

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" (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.

