Product Specification Rib Ribeye Roll CC 6-8

NM-CC Ribeye 6-8-FORM-001	Revision	Effective Since	Revision Date
	1	05/03/2022	00/00/0000

Rib Ribeye Roll CC 6-8



Product Code: A312431

GTIN: 98568020002350

Product Specification:

The ribeye roll includes the M. longissimus dorsi, M. spinalis dorsi, M. complexus, and M. multifidus dorsi muscles. The "lip" (M. serratus dorsalis and M. longissimus costarum muscles and related intermuscular fat) on the short plate side shall be removed at the natural seam immediately ventral to the M. longissimus dorsi. This item shall be practically free of surface fat and M. intercostales interni. All other muscles, bones, cartilages, backstrap and the exterior fat cover shall be removed**.** Product weight shall be 6-8 pounds.



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 ½” 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, 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.

This document contains trade secret / confidential commercial information pursuant to 5 U.S.C. 552(b)(4)