Product Specification Beef Short Plate, Short Ribs

NM-Beef Plate Short Rib NR-FORM-001	Revision	Effective Since	Revision Date
	1	7/14/2026	00/00/0000

Beef Plate, Short Ribs



Product Code: C523141

GTIN: 98568020004200

Product Specification:
The beef plate short rib shall be derived from the 6th, 7th, and 8th ribs of the short plate. Cut along the edge of the 6th rib bone. Lean on top of the 8th rib shall be at least 1/2". The serratus ventralis shall be continuous across the cut surface for at least 2 ribs on both the dorsal and ventral sides.



Defect Criteria:
1. External fat shall be no more than 1/8".
2. The bottom of the ribs shall not exceed 2" of width and 1 ¼" of thickness on the 7th rib bone.
3. The rib shall have meat cover no less than ½ of the 7th rib bone.
4. Bubble fat on the bottom of the ribs shall not exceed ¼.
5. All tag ends and blood clots will be removed and trimmed smooth.
6. Scores shall not exceed ½" deep by 1/2" long.
7. Product with woody appearance will be sent to trim.
8. All bone dust, blood clots and cartilage will be removed.
9. No dark cutting or callused beef.
10. Total length of the rib bones not to exceed 10".



Primary Packaging: Vacuum Bag 12 X 28 BGB

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

Piece Count: 2 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.

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