# **Product Specification**

**Product Code: 39000** 

Product Name: Frozen Boneless Beef

<b>Product Category:</b>	Beef	Sub Category:	Frozen Beef
Product Grade:	Ungraded	Special Characteristics:	Advanced Meat Recovery
IMPS Code:	N/A	Lean Percentage:	N/A





#### **Raw Materials:**

Bones from the chuck, rib, loin, and round line are used once the primal cuts have been removed. However bones containing the spinal cord and dura material are not used in the Advanced Meat Recovery System.

### **Processing Specifications:**

- 1. Bones are removed from primal cut products are sent on the conveyor to the wizard knives to have visible meat removed.
- 2. Bones are then sent to the Advanced Meat Recovery System to fully extract meat by mechanical deboning.
- 3. Any type of vertebral column bones are not allowed into the system.
- 4. No tendons are allowed into the system.
- 5. Product is processed and transported to the cold storage on a daily basis.

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**Packaging Requirements:** 

1. Place 60 lbs of boneless beef from the Advanced Meat Recovery System into a 2 piece wax lined box.

Fixed Weight or Catch Weight:	Fixed	Case Weight:	60 lbs
Pieces Per Pack:	-	Minimum Piece Weight:	-
Packages Per Box:	-	Maximum Piece Weight:	- 3

## **Packaging Details**

Packaging Type:	Bulk	Boxes Per Layer:	5
Box Type:	2 Piece Box	Boxes Per Pallet:	35
<b>Box Dimensions:</b>	21.50" x 14.8125" x 6.25"	Bag Dimensions:	-

### **Food Safety Details**

HACCP Category:	Raw	Storage Conditions:	Frozen
E-Coli Tested:	Yes	Shelf Life:	364 days

### Labeling:

Requirements: Safe Handling Instructions, Keep Frozen, USDA Inspection Legend	Safe Handling Instructions,	COOL Required:	Yes
		Allergens:	None