



BEEF Specification Customer Report

Printed:10/22/20

PRODUCT: C2147AHN - NG AAA BB RIBEYE LIPON

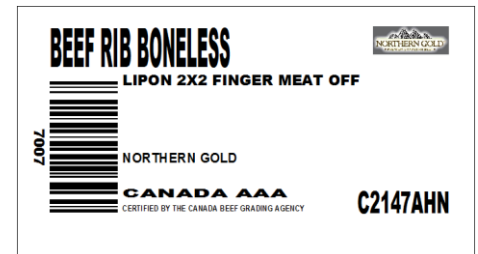
Production Plants :	Brooks, Alberta CAN Est. # 38		
Barcode:	7007	GTIN #:	90627577070071

CARCASS SELECTION

Cattle Source:	Certified Program	CBGA Northern Gold
Cattle Type:	Mixed Steers &/Or Heifers	
Cattle Age:	Under 30 Months of Age	
Grade:	Canada AAA	
Country of Origin:	Product of Canada	

PRODUCT INFORMATION

Fresh Frozen:	Fresh
Sales Network:	Both Domestic & Export
Brand:	Northern Gold
Label Grade:	Canada AAA
Label Stock:	White
PC Per Package:	1
Packages Per Box:	3
Avg Wgt/Piece(lbs):	17.2
Avg Wgt/Box (lbs):	51.6
Shelf Life (<34 F):	35 Days
Whole Pieces/Box:	3



BOXING INFORMATION

Box Type:	Breaker Box	No.1 Fab Box (Small)	23.63 L	15.88 W	9.13 H
Box Brand:	Northern Gold		5 TI	7 HI	1.98 ft ³
Box Color:	Black				
Box Weight Class:	Catch Weight				
Code Dating- BOX:	Production Date				

PACKAGING INFORMATION

PKG COOL Labeling:	Product of Canada		
Vacuum Bag:	Standard Shrink	12 W	27 L
Bag Brand:	Northern Gold		

LABELING INFORMATION

Regular Box Label / Weight Label should be placed on 'Principal Display Panel' of Shipping Container.

REALIZATION CODE INFORMATION

Boneless Ribeye

CUT CODE: 2LFR

PROCESSING PROCEDURES

Breaking

NA

Procedure

A. Removed the short ribs with a straight saw cut following tail length specifications. The straight cut will be parallel to

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the back bone curvature.

B. Remove the rib cap, rib lifter meat, scapula meat, and scapula chip all at once.

C. Remove the feather bones.

D. Remove the back strap.

E. Intercostal meat is removed to make the meaty back rib.

F. Trim the lip to specified thickness.

G. Cut the lip to specification with a straight cut.

H. Trim out any surface water pockets that do not go into the muscle tissue. If water pockets go into the muscle system or would cause a change in the ability of the lipon to hold its conformation the lipon will need to either be converted to a Ribeye roll or deemed to be a number two.

FINISHED PRODUCT

Finished Product Trimming

A. The tail is removed 2 inches from the bottom edge of the longissimus dorsi muscle on the rib end making a straight cut to 2 inch from the bottom edge on the longissimus dorsi muscle on the chuck end.

B. The rib rack is removed without notching and the intercostal meat is removed in order to make the meaty back rib.

C. Once the rib cap is removed the underlying fat on the surface of the lip on will remain intact and is not to be trimmed with the exception of where the blade meat (toward the chuck eye end) is removed from the surface of the lipon. Once the blade meat is removed the fat ridge must be smoothed to the contour of the eye.

D. Trim out any surface water pockets that do not go into the muscle tissue. If water pockets go into the muscle system or would cause a change in the ability of the lipon to hold its conformation the lipon will need to either be converted to a Rib eye roll or deemed to be a number two.

E. Any discoloration resulting from a miss-split must be removed.

F. Tail thickness must not exceed 1 inch in thickness

G. No blade meat allowed to remain

H. Scores will not exceed 3 inches long x 1/2 inch in depth.

I. All bones and cartilage will be removed.

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Ribs, Bnls, Ribeye 2X2 Fingers Removed 1" Tail Thickness

Clean of Fingers

