



BEEF Specification Customer Report

Printed:5/25/18

PRODUCT: C2347AHN - NG AAA B/I BF RIBEYE LIPON 19/U

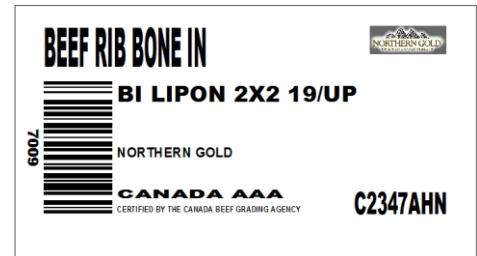
Production Plants :	Brooks, Alberta CAN Est. # 38		
Barcode:	7009	GTIN #:	90627577070095

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):	22.27
Avg Wgt/Box (lbs):	66.8
Shelf Life (<34 F):	28 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:	Bone Guard	14 W	30 L
Bag Brand:	Northern Gold		
Graded Bag:			

LABELING INFORMATION

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

CUT CODE: R1X2

PROCESSING PROCEDURES

Breaking

NA

Procedure

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



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- B. Remove the chine bone by sawing to the point at which the vertebrae join the feather bones, exposing lean and allowing knife separation of the feather bones from the ribs.
- C. Remove the feather bones.
- D. Remove the rib cap, rib lifter meat, scapula meat and scapula chip all at once.
- E. Remove the back strap
- F. Trim and smooth the internal (seam) fat to specification.
- G. Bevel the lip to specified thickness:
 - a.) 1 inch above the rib bone on 2 x 2 products.
- H. Trim off any remaining lifter meat from seam fat.
- I. Trim off excessive bubble fat from rib bones.
- J. Trim off any loose, stringy fat or lean.

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 muscle on the chuck end.
 - B. Once the rib cap is removed the underlying fat on the surface of the lipon 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.
 - C. Any discoloration resulting from a mis-split must be removed
 - D. No blade meat allowed remaining
 - E. Tail thickness must not exceed 1 inch in thickness measured from the inner edge of the rib bone.
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