



BEEF Specification Customer Report

Printed:5/25/18

PRODUCT: C4227AHN - NG AAA BB STRIP LOIN 0X1 12/U XT

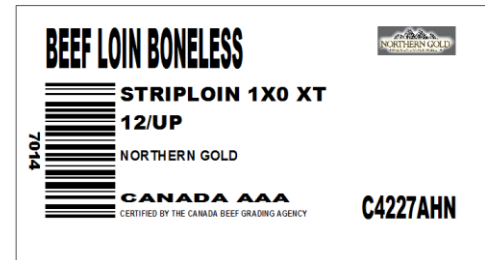
Production Plants :	Brooks, Alberta CAN Est. # 38		
Barcode:	7014	GTIN #:	90627577070149

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:	5
Avg Wgt/Piece(lbs):	15.12
Avg Wgt/Box (lbs):	75.6
Shelf Life (<34 F):	35 Days
Whole Pieces/Box:	5



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

CUT CODE: S1X0

PROCESSING PROCEDURES

Breaking

NA

Procedure

A. Beginning with a full loin, remove the tenderloin from the shell without scoring the tenderloin or the shell.

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- B. Separate the sirloin from the shell with a straight saw cut immediately in front of the hip bone to a point approximately the middle of the 6th lumbar vertebrae leaving 1/4 to 1/2 of the lumbar vertebrae on the sirloin. This cut should be at a 90 degree angle.
- C. Remove the loin tail from the shell with a straight saw cut following the tail length guidelines (1 x 0).
- D. Remove the chine with a saw cut separating the feather bones from the finger bones.
- E. Remove the feather bones, finger bones, 13 rib, and associated cartilage without scoring the strip loin and maximizing yield of the strip loin
- f. Trim the external fat to specification.
- G. Trim the internal fat to specification.
- H. Verify the tail length measurements and have the cut edge parallel to the back bone line.
- I. Remove any pin bone.
- J. Trim any scores or ragged edges.

FINISHED PRODUCT

Finished Product Trimming

- A. All external fat cover must not exceed 1/4 inch thickness.
- B. The surface fat will maintain an overall fat depth of 1/4" with the exception in the saddle area where the glutius (vein muscle) muscle and the ld (main loin eye) meet. This area also extends towards the shell saw break side of the strip down to the lip where it creates a valley. This saddle area can not exceed 1/2" in depth overall.
- C. Inner channel tail fat must not exceed 1/4" in thickness except in the areas of fat pockets in this case the fat must be bridged making a smooth finish. The inner tail fat is measured above the lean that is evident when the tail is removed.
- D. Indentation/holes remaining from bone /cartilage removal on the sirloin end must not exceed 1/2". Product that exceeds 1/2" must be faced off to meet this requirement.
- E. All water pockets/water bruises must be trimmed out.

STRIP LOIN 0X1**FAT COVER TRIMMED TO 1/4"****STRIP LOIN 0X1****Belly Side**