



BEEF Specification Customer Report

Printed:6/14/18

PRODUCT: C4377AHN - NG AAA B/I BEEF SHORTLOIN XT

Production Plants : **Brooks, Alberta CAN Est. # 38**

Barcode: **7015**

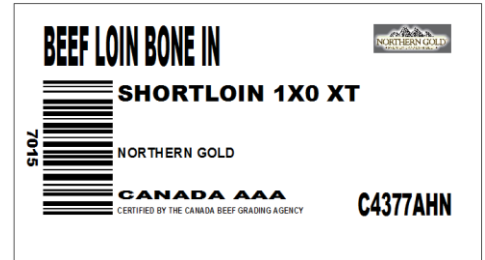
GTIN #: **90627577070156**

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:	2
Avg Wgt/Piece(lbs):	30.2
Avg Wgt/Box (lbs):	60.4
Shelf Life (<34 F):	28 Days
Whole Pieces/Box:	2



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 ft³
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.

REALIZATION CODE INFORMATION

Bone-In Short Loin

CUT CODE: Q1X0

PROCESSING PROCEDURES

Breaking

NA

Procedure

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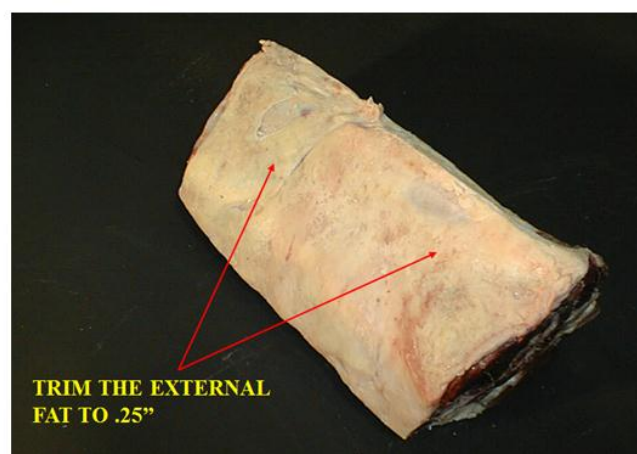
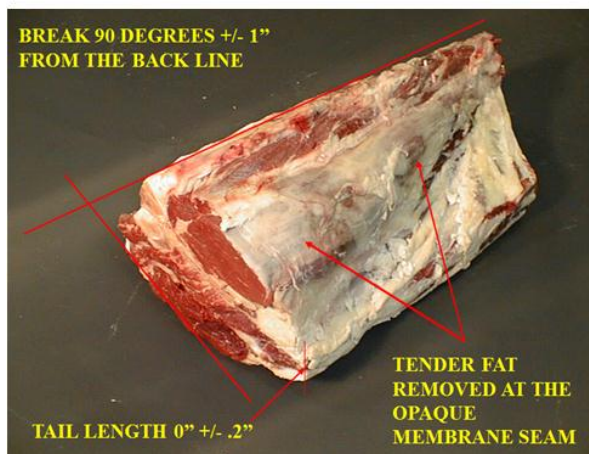
- A. Beginning with a full loin select the loins that meet the fat cover, rib and splitting criteria.
- B. Pre-trim the tender fat, removing as much as possible.
- C. Separate the sirloin from the short loin with a straight saw cut immediately in front of the hip bone to a point approximately the middle 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 to the back line
- D. Remove the loin tail from the short loin with straight cut following the tail length guidelines (1 x 0 or 1 x 1). The straight cut will be parallel to the backbone curvature.
- E. Remove the remaining tender fat.
- F. Trim the external fat to specification.
- G. Remove any pin bone.
- H. Trim any scores or ragged edges.

FINISHED PRODUCT

Finished Product Trimming

- A. The tail is removed 1 inch from the bottom edge of the longissimus muscle on the rib end sawing straight across to the bottom edge of the longissimus muscle on the sirloin end.
- 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. All external fat must not exceed ¼ inch in thickness.
- D. Indentations/holes remaining from bone/cartilage removal on the face of the sirloin end greater than ½ inch must be re-sawed facing the sirloin end to meet this requirement
- E. Channel fat must be trimmed to ¼ inch in thickness except in areas where fat pockets are present where they will be bridged keeping a smooth appearance across the inner portion of the tail.
- F. Any discoloration in areas of missing feather bones resulting from a mis-split must be removed.
- F. Fat over the tender must be removed leaving only opaque tissue.
- H. Fat that is present under the tender must be cut flush at the bottom edge of the tender.
- J. Broken backs greater than ¾".
- K. Any shortloin that has Less than 4 feather bones present, must be boned out.

0X1 SHORT LOIN TFR





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