

Creekstone Farms Premium Beef
Specifications



Product Description	LOIN, FLANK STEAK			
Product Code	57521	57531	57561	57571
Grade	Master Chef Prime	Master Chef Choice or Higher	Chef Table Choice or Higher	Chef Table Select or Higher

Product Description	LOIN, FLANK STEAK		
Product Code	57580	57590	57500
Grade	Ungraded	Domestic Only Chef Table Choice or Higher	Domestic Only Ungraded

Product Description	LOIN, FLANK STEAK		
Product Code	57523	57533	57563
Grade	Master Chef Prime	Master Chef Choice or Higher	Chef Table Choice or Higher

Product Description	LOIN, FLANK STEAK (NATURAL)			
Product Code	57525	57535	57585	57575
Grade	Natural Prime	Natural Choice 2/3	Natural Choice	Natural Select

Product Description	LOIN, FLANK STEAK (SWISS)	
Product Code	57548	
Grade	Choice or Higher	

Product Description	LOIN, FLANK STEAK, (EU)	
Product Code	57528	57568
Grade	Master Chef Prime	Choice or Higher

Creekstone Farms Premium Beef Specifications



Product Description	LOIN, FLANK STEAK (PAT LAFRIEDA)	
Product Code	57531PL	57561PL
Grade	Master Chef Choice Or Higher	Chef Table Choice or Higher

Product Description	LOIN, FLANK STEAK (PAT LAFRIEDA)	
Product Code	57525PL	57585PL
Grade	Natural Prime	Natural Choice

Product Description	LOIN, FLANK STEAK		
Product Code	57561J	575671J	57580J
Grade	Chef Table Choice or Higher	Chef Table Select or Higher	Ungraded

Product Description	BEEF FLANK STEAK (WHOLE FOODS)	
Product Code	57525WF	57585WF
Grade	Natural Prime	Natural Choice or Higher

Finished Product Specification:

This boneless item consists of the *rectus abdominis* muscle from the flank region of the carcass. The flank steak is located at the cod or udder end. It is separated from the *transverses abdominis externus* muscles through the natural seams. The item shall be prepared practically free of fat and the membranous tissue. It is vacuum packaged with six pieces per bag and four bags per box. Products 575x3 will be vacuum packaged with six pieces per bag and three bags per box.

All products are derived from livestock that meet the USDA AMS Schedule GLA for Black Angus Cattle.
57521,57531,57561, 57571, 57580,57590,57500,57548

Pieces Per Bag: 6	Cube: 1.39
Bags Per Box: 3	Box dimensions: 1.9 x 1.3 x 0.56
Min wt: 30 lbs Max wt: 72 lbs	Pallet Tie: 5 High: 8
Keep in refrigeration < 32°F	Shelf Life under optimum refrigeration temperature (Less than or equal to 39°F): 35 days

57523, 57533,57563

Pieces Per Bag: 6	Cube: 1.39
Bags Per Box: 3	Box dimensions: 1.9 x 1.3 x 0.56

Creekstone Farms Premium Beef Specifications



Min wt: 36lbs Max wt: 54 lbs	Pallet Tie: 5 High: 8
Keep in refrigeration < 32°F	Shelf Life under optimum refrigeration temperature (Less than or equal to 39°F): 35 days

57525, 57535, 57575, and 57585

Pieces Per Bag: 6	Cube: 1.39
Bags Per Box: 3	Box dimensions: 1.9 x 1.3 x 0.56
Min wt: 36 lbs Max wt: 54 lbs	Pallet Tie: 5 High: 8
Keep in refrigeration < 32°F	Shelf Life under optimum refrigeration temperature (Less than or equal to 39°F): 35 days
Weight Class: 15	

Fabrication Procedure:

Breaking:

PRIMAL FLANK BREAK:

The plate is removed from the flank by making a straight knife cut which exists near the tip of the 13th rib cartilage for domestic plate production. LIPC plates are separated from the flanks in a line even with the point where the loin is ribbed on the backline of the carcass. The primal flank is then removed from the hindquarter before the saw break separates the round and loin. A cut is made which begins adjacent to the tip of the aitch bone and through the cod fat on the inside round. This cut should follow the curved shape of the inside round, leaving as close to one inch fat cover on the inside round as possible, and turning down to the head of the flank steak. The knife cut straightens out and continues in a straight line down the natural separation between the flank steak and the bottom butt. Neither the flank steak nor the flap meat should be cut. Dropping the flank is completed by cutting through the cartilage at the end of the 13th rib.

Boning:

This item consists of the rectus abdominis from the flank region and is separated from the transversus abdominis, obliquus abdominis internus, and obliquus abdominis externus through the natural seams. This item shall be practically free of fat and the membranous tissue.

Trimming:

1. The flank steak will be approximately 6" long and 4" wide or larger.
2. The flank steak will be teardrop shaped. The beard will be shaped from the "rough Interior" side to within ¼ inch of the tips of the furthest lean giving that end a round shape.
3. Fat will be trimmed except that fat between the tips of lean on the beard end and seam fat that cannot be removed without removing lean, leaving only flake fat (opaque x 1" squared with no more than 3 accumulative or 3" squared). Beard will be tapered to 1/8 inch thickness.
4. All membrane will be removed.
5. Scores will not exceed 1/4" inch deep by 2 1/2" inch long except in the silver where a hook mark 1 inch long is acceptable.
6. Ragged edges will be trimmed flush.
7. All tag ends and blood clots will be removed.
8. Any product woody in appearance will be sent to trim.

Product Images:

Creekstone Farms Premium Beef Specifications



Product Description	LOIN, FLANK STEAK			
Product Code	57521	57531	57561	57571
Grade	Master Chef Prime	Master Chef Choice or Higher	Chef Table Choice or Higher	Chef Table Select or Higher
Box Code	PBXSBODYWT	PBXSBODYWT	PBXSBODYWT	PBXSBODYK2
Box Size	Small Creekstone	Small Creekstone	Small Creekstone	Small Kraft
Bag Code	PB00060	PB00009	PB82711CTC	PB79447CTS
Bag Size	13 x 26(.053)	13 x 26(.053)	13 x 26(.053)	12 x 26 (.048)
Shelf Code/Shelf	N/A	N/A	N/A	N/A
Divider Code/Divider	N/A	N/A	N/A	N/A
Box Liner	N/A	N/A	N/A	N/A
Inner Tare	.053x3=.159	.053x3=.159	.053x3=.159	.048x3=.144
Total Tare	2.30	2.30	2.30	2.30

Product Description	LOIN, FLANK STEAK		
Product Code	57580	57590	57500
Grade	Ungraded	Domestic Only Chef Table Choice or Higher	Domestic Only Ungraded
Box Code	PBXSBODYK2	PBXSBODYK2	PBXSBODYK2
Box Size	Small Kraft	Small Kraft	Small Kraft
Bag Code	PB00079	PB82731CTC	PB00026
Bag Size	12 x 26 (.048)	12 x 26(.048)	12 x 26 (.048)
Shelf Code/Shelf	N/A	N/A	N/A
Divider Code/Divider	N/A	N/A	N/A
Soaker Code/Soaker	N/A	N/A	N/A
Inner Tare	.048x3=.144	.048x3=.144	.048x3=.144
Total Tare	2.30	2.30	2.30

Creekstone Farms Premium Beef Specifications



Product Description	LOIN, FLANK STEAK (NATURAL)			
Product Code	57525	57535	57585	57575
Grade	Natural Prime	Natural Choice	Natural Choice	Natural Select
Box Code	PBXSBODYNAT	PBXSBODYNAT	PBXSBODYNAT	PBXSBODYNAT
Box Size	Natural Small	Natural Small	Natural Small	Natural Small
Bag Code	PB1085NP	PB10879NC	PB10919NC	PB10952NS
Bag Size	13 x 26(.053)	13 x 26(.053)	9 x 20 (.028)	13 x 26(.053)
Shelf Code/Shelf	N/A	N/A	N/A	N/A
Divider Code/Divider	N/A	N/A	N/A	N/A
Soaker Code/Soaker	N/A	N/A	N/A	N/A
Inner Tare	.053x3=.159	.053x3=.159	.028x3=.084	.053x3=.159
Total Tare	2.15	2.15	2.09	2.15

Product Description	LOIN, FLANK STEAK		
Product Code	57523	57533	57563
Grade	Prime	Master Chef Choice or higher	Chefs table choice or higher
Box Code	PBXSBODYWT	PBXSBODYWT	PBXSBODYWT
Box Size	Small Creekstone Box	Small Creekstone Box	Small Creekstone Box
Bag Code	PB00060	PB00009	PB82737CTC
Bag Size	13 x 26(.053)	13 x 26(.053)	14 x 28. (0.06)
Shelf Code/Shelf	N/A	N/A	N/A
Divider Code/Divider	N/A	N/A	N/A
Box Liner	N/A	N/A	N/A
Inner Tare	.053x3=.159	.053x3=.159	.06x3=.18
Total Tare	2.30	2.30	2.30

Product Description	LOIN, FLANK STEAK (EU)	
Product Code	57528	57568
Grade	Master Chef Prime	Choice or Higher
Box Code	PBXSBODYWT	PBXSBODYWT
Box Size	Small Creekstone Box	Small Creekstone Box
Bag Code	PB00060	PB00009
Bag Size	13x26 (.053)	13x26 (.053)
Shelf Code/Shelf	N/A	N/A
Divider Code/Divider	N/A	N/A

Creekstone Farms Premium Beef Specifications



Box Liner	N/A	N/A
Inner Tare	.053x3=.159	.053x3=.159
Total Tare	2.30	2.30

Product Description	LOIN, FLANK STEAK (SWISS)
Product Code	57548
Grade	Master Chef Prime
Box Code	PBXSBODYWT
Box Size	Small Creekstone Box
Bag Code	PB00060
Bag Size	13x26 (.053)
Shelf Code/Shelf	N/A
Divider Code/Divider	N/A
Box Liner	N/A
Inner Tare	.053x3=.159
Total Tare	2.30

Product Description	LOIN, FLANK STEAK (PAT LAFRIEDA)	
Product Code	57531PL	57561PL
Grade	Master Chef Choice or Higher	Chef Table Choice or Higher
Box Code	PBXSFABPLF	PBXSFABPLF
Box Size	Small Pat LaFrieda Box	Small Pat LaFrieda Box
Bag Code	PB00081PLN	PB00081PLN

Creekstone Farms Premium Beef Specifications



Bag Size	13x26 (.053)	13x26 (.053)
Shelf Code/Shelf	N/A	N/A
Divider Code/Divider	N/A	N/A
Soaker Code/Soaker	N/A	N/A
Inner Tare	.053x3=.159	.053x3=.159
Total Tare	2.10	2.10

Product Description	LOIN, FLANK STEAK (PAT LAFRIEDA)	
Product Code	57525PL	57585PL
Grade	Natural Prime	Natural Choice
Box Code	PBXSFABPLF	PBXSFABPLF
Box Size	Small Pat LaFrieda Box	Small Pat LaFrieda Box
Bag Code	PB10828NP	PB10828NP
Bag Size	9 x 20(.028)	9 x 20(.028)
Shelf Code/Shelf	N/A	N/A
Liner	N/A	N/A
Soaker Code/Soaker	N/A	N/A
Inner Tare	.028x3=.084	.028x3=.084
Total Tare	2.12	2.12

Creekstone Farms Premium Beef
Specifications



Product Description	BEEF FLANK STEAK (WHOLE FOODS)	
Product Code	57525WF	57585WF
Grade	Natural Prime	Natural Choice or Higher
Box Code	PBXSBODYNAT	PBXSBODYNAT
Box Size	Natural Small	Natural Small
Bag Code		
Bag Size	9 x 20(.028)	9 x 20(.028)
Shelf Code/Shelf	N/A	N/A
Liner	N/A	N/A
Soaker Code/Soaker	N/A	N/A
Inner Tare	.028x9=.252	.028x9=.252
Total Tare	2.25	2.25

Product Description	LOIN, FLANK STEAK		
Product Code	57561J	57571J	57580J
Grade	Chef Table Choice or Higher	Chef Table Select or Higher	Ungraded
Box Code	PBXSBODYWT	PBXSBODYK2	PBXSBODYK2
Box Size	Small Creekstone	Small Kraft	Small Kraft
Bag Code	PB00009	PB82711CTC	PB62684CTS
Bag Size	13 x 26(.053)	13 x 26(.053)	13 x 26(.053)
Shelf Code/Shelf	N/A	N/A	N/A
Divider Code/Divider	N/A	N/A	N/A
Box Liner	N/A	N/A	N/A
Inner Tare	.053x3=.159	.053x3=.159	.053x3=.159
Total Tare	2.28	2.30	2.30

57525WF, 57585WF

Pieces Per Bag: 2	Cube: 1.39
Bags Per Box: 9	Box dimensions: 1.9 x 1.3 x 0.56
Min wt: 20 lbs Max wt: 54 lbs	Pallet Tie: 5 High: 8
Keep in refrigeration < 32°F	Shelf Life under optimum refrigeration
Weight Class: 15	temperature (Less than or equal to 39°F): 35 days

Creekstone Farms Premium Beef Specifications



57531PL, 57561PL, 57525PL, 57585PL

Pieces Per Bag: 6	Cube: 1.39
Bags Per Box: 3	Box dimensions: 1.9 x 1.3 x 0.56
Min wt: 30 lbs Max wt: 72 lbs	Pallet Tie: 5 High: 8
Keep in refrigeration < 32°F	Shelf Life under optimum refrigeration temperature (Less than or equal to 39°F): 35 days

57521,57531,57561, 57571, 57580,57590,57500,57523, 57533, 57563, 57528, 57568

Pieces Per Bag: 6	Cube: 1.39
Bags Per Box: 3	Box dimensions: 1.9 x 1.3 x 0.56
Min wt: 30 lbs Max wt: 72 lbs	Pallet Tie: 5 High: 8
Keep in refrigeration < 32°F	Shelf Life under optimum refrigeration temperature (Less than or equal to 39°F): 35 days

57548(SWISS)

Pieces Per Bag: 6	Cube: 1.39
Bags Per Box: 3	Box dimensions: 1.9 x 1.3 x 0.56
Min wt: 36lbs Max wt: 54 lbs	Pallet Tie: 5 High: 8
Keep in refrigeration < 32°F	Shelf Life under optimum refrigeration temperature (Less than or equal to 39°F): 35 days

****There will be an Export sticker on each package. *****

57525, 57535, 57575, and 57585

Pieces Per Bag: 6	Cube: 1.39
Bags Per Box: 3	Box dimensions: 1.9 x 1.3 x 0.56
Min wt: 36 lbs Max wt: 54 lbs	Pallet Tie: 5 High: 8
Keep in refrigeration < 32°F Weight Class: 15	Shelf Life under optimum refrigeration temperature (Less than or equal to 39°F): 35 days

57561J, 57571J, 57580J

Pieces Per Bag: 6	Cube: 1.39
Bags Per Box: 3	Box dimensions: 1.9 x 1.3 x 0.56
Min wt: 36lbs Max wt: 54 lbs	Pallet Tie: 5 High: 8
Keep in refrigeration < 32°F	Shelf Life under optimum refrigeration temperature (Less than or equal to 39°F): 35 days

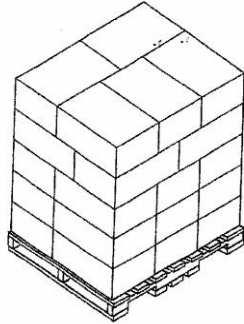
Pack Method: Place three bags with logo side facing up.

Packaging Images:

Creekstone Farms Premium Beef Specifications



Box Configuration











Label Placement



LABEL IMAGE:

<p>BEEF FLANK STEAK</p>  <p>57525PL</p> <p>PAT LAFRIEDA PREMIUM BLACK ANGUS CREEKSTONE NATURAL* BLACK ANGUS BEEF A U.S.D.A. CERTIFIED PROGRAM U.S.D.A. PRIME <small>*MINIMALLY PROCESSED, NO ARTIFICIAL INGREDIENTS</small></p> 	<p>BEEF FLANK STEAK</p>  <p>57585PL</p> <p>PAT LAFRIEDA PREMIUM BLACK ANGUS CREEKSTONE NATURAL* BLACK ANGUS BEEF A U.S.D.A. CERTIFIED PROGRAM U.S.D.A. CHOICE OR HIGHER <small>*MINIMALLY PROCESSED, NO ARTIFICIAL INGREDIENTS</small></p> 
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<p>BEEF LOIN FLANK STEAK</p>  <p>57561J</p> <p>PREMIUM BLACK ANGUS CREEKSTONE FARMS CHEF'S TABLE A U.S.D.A. CERTIFIED PROGRAM U.S.D.A. CHOICE OR HIGHER</p> 	<p>BEEF LOIN FLANK STEAK</p>  <p>57571J</p> <p>PREMIUM BLACK ANGUS CREEKSTONE FARMS CHEF'S TABLE SELECT OR HIGHER</p> 
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<p>BEEF LOIN FLANK STEAK</p>  <p>57580J</p> <p>BLACK ANGUS CREEKSTONE FARMS PREMIUM BEEF</p> 	<p>BEEF LOIN FLANK STEAK</p>  <p>57521</p> <p>PREMIUM BLACK ANGUS CREEKSTONE FARMS MASTER CHEF A U.S.D.A. CERTIFIED PROGRAM U.S.D.A. PRIME</p> 
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Creekstone Farms Premium Beef Specifications



<p>BEEF LOIN FLANK STEAK</p>  <p>57531</p> <p>U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 27</p> <p>PREMIUM BLACK ANGUS CREEKSTONE FARMS MASTER CHEF A U.S.D.A. CERTIFIED PROGRAM U.S.D.A. CHOICE OR HIGHER</p>	<p>BEEF LOIN FLANK STEAK</p>  <p>57561</p> <p>U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 27</p> <p>PREMIUM BLACK ANGUS CREEKSTONE FARMS CHEF'S TABLE A U.S.D.A. CERTIFIED PROGRAM U.S.D.A. CHOICE OR HIGHER</p>
<p>BEEF LOIN FLANK STEAK</p>  <p>57571</p> <p>U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 27</p> <p>PREMIUM BLACK ANGUS CREEKSTONE FARMS CHEF'S TABLE A U.S.D.A. CERTIFIED PROGRAM U.S.D.A. SELECT OR HIGHER</p>	<p>BEEF LOIN FLANK STEAK</p>  <p>57580</p> <p>U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 27</p> <p>BLACK ANGUS CREEKSTONE FARMS PREMIUM BEEF</p>
<p>BEEF LOIN FLANK STEAK</p>  <p>57590</p> <p>U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 27</p> <p>CREEKSTONE FARMS BLACK ANGUS CHOICE OR HIGHER</p>	<p>BEEF LOIN FLANK STEAK</p>  <p>57500</p> <p>U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 27</p> <p>BLACK ANGUS CREEKSTONE FARMS PREMIUM BEEF</p>
<p>BEEF FLANK STEAK</p>  <p>57525</p> <p>U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 27</p> <p>PREMIUM BLACK ANGUS CREEKSTONE NATURAL® BLACK ANGUS BEEF A U.S.D.A. CERTIFIED PROGRAM U.S.D.A. PRIME *MINIMALLY PROCESSED, NO ARTIFICIAL INGREDIENTS</p>	<p>BEEF FLANK STEAK</p>  <p>57575</p> <p>U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 27</p> <p>PREMIUM BLACK ANGUS CREEKSTONE NATURAL® BLACK ANGUS BEEF A U.S.D.A. CERTIFIED PROGRAM U.S.D.A. SELECT OR HIGHER *MINIMALLY PROCESSED, NO ARTIFICIAL INGREDIENTS</p>
<p>BEEF FLANK STEAK</p>  <p>57535</p> <p>U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 27</p> <p>PREMIUM BLACK ANGUS CREEKSTONE NATURAL® BLACK ANGUS BEEF A U.S.D.A. CERTIFIED PROGRAM U.S.D.A. CHOICE OR HIGHER *MINIMALLY PROCESSED, NO ARTIFICIAL INGREDIENTS</p>	<p>BONELESS BEEF FLANK STEAK</p>  <p>57555</p> <p>U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 27</p> <p>PREMIUM BLACK ANGUS CREEKSTONE FARMS A U.S.D.A. CERTIFIED PROGRAM U.S.D.A. CHOICE OR HIGHER</p>

Creekstone Farms Premium Beef Specifications



<p>BEEF FLANK STEAK</p>  <p>57585</p> <p>U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 27</p> <p>PREMIUM BLACK ANGUS CREEKSTONE NATURAL* BLACK ANGUS BEEF A U.S.D.A. CERTIFIED PROGRAM U.S.D.A. CHOICE OR HIGHER *MINIMALLY PROCESSED, NO ARTIFICIAL INGREDIENTS</p>	<p>BEEF LOIN FLANK STEAK</p>  <p>57528</p> <p>Born in the USA Raised in the USA Slaughtered in the USA in Est 27 Cut in the USA in Est 27 Prepared by Est 27</p> <p>U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 27</p> <p>PREMIUM BLACK ANGUS CREEKSTONE FARMS MASTER CHEF A U.S.D.A. CERTIFIED PROGRAM U.S.D.A. PRIME</p>
<p>BEEF LOIN FLANK STEAK</p>  <p>57568</p> <p>Born in the USA Raised in the USA Slaughtered in the USA in Est 27 Cut in the USA in Est 27 Prepared by Est 27</p> <p>U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 27</p> <p>PREMIUM BLACK ANGUS CREEKSTONE FARMS CHEF'S TABLE A U.S.D.A. CERTIFIED PROGRAM U.S.D.A. CHOICE OR HIGHER</p>	<p>BEEF LOIN FLANK STEAK</p>  <p>57548</p> <p>Born in the USA Raised in the USA Slaughtered in the USA in Est 27 Cut in the USA in Est 27</p> <p>U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 27</p> <p>PREMIUM BLACK ANGUS CREEKSTONE FARMS INTERNATIONAL BLACK ANGUS BEEF A U.S.D.A. CERTIFIED PROGRAM U.S.D.A. CHOICE OR HIGHER</p>
<p>BEEF LOIN FLANK STEAK</p>  <p>57531PL</p> <p>PAT LAFRIEDA PREMIUM BLACK ANGUS</p> <p>U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 27</p> <p>CREEKSTONE FARMS MASTER CHEF A U.S.D.A. CERTIFIED PROGRAM U.S.D.A. CHOICE OR HIGHER</p>	<p>BEEF LOIN FLANK STEAK</p>  <p>57561PL</p> <p>PAT LAFRIEDA PREMIUM BLACK ANGUS</p> <p>U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 27</p> <p>CREEKSTONE FARMS CHEF'S TABLE A U.S.D.A. CERTIFIED PROGRAM U.S.D.A. CHOICE OR HIGHER</p>
<p>BEEF FLANK STEAK</p>  <p>57525PL</p> <p>PAT LAFRIEDA PREMIUM BLACK ANGUS</p> <p>U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 27</p> <p>CREEKSTONE NATURAL* BLACK ANGUS BEEF A U.S.D.A. CERTIFIED PROGRAM U.S.D.A. PRIME *MINIMALLY PROCESSED, NO ARTIFICIAL INGREDIENTS</p>	<p>BEEF FLANK STEAK</p>  <p>57585PL</p> <p>PAT LAFRIEDA PREMIUM BLACK ANGUS</p> <p>U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 27</p> <p>CREEKSTONE NATURAL* BLACK ANGUS BEEF A U.S.D.A. CERTIFIED PROGRAM U.S.D.A. CHOICE OR HIGHER *MINIMALLY PROCESSED, NO ARTIFICIAL INGREDIENTS</p>
<p>BEEF FLANK STEAK</p> <p>PRIME</p> <p>57525WF</p>  <p>STEP 1: No Crowding</p> <p>U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 27</p> <p>CREEKSTONE NATURAL* BLACK ANGUS BEEF Certified to Global Animal Partnership Standards by IMI Global, Inc. and EarthClaims LLC. www.globalanimalpartnership.org A U.S.D.A. CERTIFIED PROGRAM PRIME *MINIMALLY PROCESSED, NO ARTIFICIAL INGREDIENTS</p>	<p>BEEF FLANK STEAK</p> <p>57585WF</p>  <p>STEP 1: No Crowding</p> <p>U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 27</p> <p>CREEKSTONE NATURAL* BLACK ANGUS BEEF Certified to Global Animal Partnership Standards by IMI Global, Inc. and EarthClaims LLC. www.globalanimalpartnership.org A U.S.D.A. CERTIFIED PROGRAM CHOICE OR HIGHER *MINIMALLY PROCESSED, NO ARTIFICIAL INGREDIENTS</p>

Creekstone Farms Premium Beef Specifications



Specification History:

Date	Modified By	Reason	Customer Spec?
6/14/16	Lisa Hernandez	Changed Min/Max from 48lbs to 40 lbs	Yes
6/15/16	Lisa Hernandez	Changed Min/Max from 40lbs to 30 lbs.	Yes
4/25/2017	Carlos Cabrales	Review of spec	Yes
10/03/18	Theresa Reed	Added packaging specs for all tares. Added LH to Spec – waiting on label, box, and bag info.	Yes
10/16/18	Theresa Reed	Added LH label	Yes
11/10/18	Theresa Reed	Added tare	Yes
11/17/18	Theresa Reed	Added Spec 57528,68	Yes
11/26/2018	Michelle Hughes	Changed smooth side to rough (Interior side) per Jim Rogers	Yes
12/21/18	Theresa Reed	Changed tare – added liner (.44)	Yes
2/22/19	Theresa Reed	Updated packaging and tares	Yes
6/24/19	Theresa Reed	Covered Linz heritage codes to Pat LaFrieda per NPR 1909	Yes
11/5/19	Theresa Reed	Updated tares and box info. New Small box (Bliss).	Yes
3/27/2020	Theresa Reed	Updated tares and box info, pieces per bag and bags per box. New box	Yes
4/30/2020	Theresa Reed	Added product codes 57561J, 57571J, & 57580J per NPR # 2048	Yes