



Base Code – 018	BEEF CHUCK, FLAT IRON STEAK		
IMPS/NAMP #	114D-1	PSO #	N/A
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Date Issued	02/20/2019	Revision Date/No	12/27/2021
Establishment #		BRC Site Code	
45471		1026545	

Description

Product description:	BEEF CHUCK, FLAT IRON STEAK
Storage Conditions:	28°-35°F
Total Shelf Life:	45 days Fresh/1 year Frozen

This item is derived from Item No. 114D. A butterfly cut is used to remove the internal connective tissue and shoulder tendon. After removal of the tendon the piece is cut into two pieces.

Breaking:

Rib/Chuck (Forequarter) – The chuck and rib are separated by making a straight knife cut starting at the bottom of the sixth rib adjacent to the pastrami/brisket interface to the dorsal side exiting approximately between the cartilaginous ends of the third and fourth feather bones ending through the chine and feather bones at the same angle as the knife cut, leaving a smooth surface. The fifth or sixth ribs must not be sawed into. The cut shall be smooth and not angled either way, leaving a squarely cut face on the chuck and rib portions (the tolerance is no more than 1” out of square).

Chuck/Brisket Separation – A straight saw cut beginning ½”-1” off the edge of the brisket oyster on the fifth rib down to the outer edge on the arm side of the crown of the sternum bone. Splitting the crown is not acceptable because web muscle damage to the brisket results. The saw cut will be made only deep enough to break the bones, without cutting into the layer below (meat of the brisket).

Breaking Procedure:

After the clod has been removed from the chuck, the clod is split into a clod heart and a top blade by cutting through the natural seam. All fat and connective tissue is removed from the top blade. The shoulder tendon and internal connective tissue is removed by butterfly cut to create the flat iron.

Finished Product Trim Specifications:

- A. Fat/Bevel – All external silver skin and flake fat is removed
- B. Adjacent Lean/Tissue – Shall be removed.
- C. Bone chips/Cartilage/Back Strap/Tendon – Shall be removed
- D. Discoloration/Bloodshot/Dark-Dry Edges/Ink – Shall be trimmed free of discoloration and blood shot. If product cannot be trimmed, product will be sent to trim.
- E. Cuts/Hook Tears/Tag End/Slaughter Damage – Shall be trimmed.
- F. Foreign Objects – Product shall be free from all foreign objects such as metal, wood, paper, etc.



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Photos:



Brand	Base Code	Box Type	Box Weight Class	Vacuum Bag	Bag Size	Bag Brand	Graded or Ungraded
DemKota Elite	649	60# Breaker	Catch Weight	Standard Shrink	13x26	DemKota	Graded

Packaging Pictures:

SKU Details