

## **PRODUCT SPECIFICATION SHEET**

arier prepared beef co.

PRODUCT NAME	ROAST BEEF TOP ROUND CAP OFF HALF	
GTIN	90078565403164	
PRODUCT CODE NUMBER	40316	
PRODUCT REQUIREMENTS	Meat: U.S.D.A. Grade Beef Top Rounds Cap Off Injected: 25% Color: Pink Texture: Firm, moist, tender; not dry, soft, or rubbery Defects: Any defect whether singly or combined must not affect the appearance or eating quality. Trim: None Foreign Material: None Off-Condition: Any microbial degradation such as off odor, off color, off taste or slimy condition. Bruises/Blood Spots: None Bone/Gristle/Cartilage: None Undercook: None	
PROCESSING	After trimming product is pumped up to 25%. Product is then coated, cooked to an internal temperature that ensures bacteria lethality, after which product is chilled according to the USDA Cooling Guidelines. When product reaches 40°F or below, they are sliced, gas-flushed, packed and boxed.	
PACKAGING	Packaging specifications are subject to preference.Average Case Weight:Case dimension:Case inside dimension:Case outside dimension:Pallet configuration:	change depending on customer 3 pieces (22.5 lbs. average)/case 18½" x 12" x 5½" 0.706 cu.ft. 0.838 cu.ft. 7 Ti, 7 Hi
SHELF LIFE	Product can be stored for 30 days after processing date, <u>under proper</u> refrigerated conditions ( $\leq 40^{\circ}$ F).	
STORAGE	All products must be maintained at an internal temperature of 40°F or less. <b>KEEP REFRIGERATED.</b>	
INGREDIENT STATEMENT	Rubbed With: Salt, Dextrose, Caramel Color, Flavorings. Ingredients: Beef, Water, Salt, Hydrolyzed Soy Protein, Sodium Phosphate, Dextrose, Flavoring, Isolated Soy Protein, Carrageenan.	
MICROBIAL AND FOOD SAFETY ACCEPTRANCE CRITERIA	Aerobic Plate Counts: Coliforms: Escherichia coli: Salmonella spp.: Listeria spp.: Staphylococcus aureus:	< 1000/g < 10/g Negative Negative Negative < 10/g
ALLERGEN STATEMENT	Hydrolyzed Soy Protein, Isolated Soy Pr	
LOTTING	<ul> <li>Example: Lot No. <u>9-12-4</u></li> <li>9- The month that the product was produced.</li> <li>12- The day that the product was produced.</li> <li>4- The batch number for the day.</li> <li>The lot number will trace the product back to the raw material.</li> </ul>	

