

ISSUE DATE: 1/22/2019 4:32:43 PM

WASHINGTON BEEF, INC.

REVISION#:23

REVISION DATE: 11/1/2022

PRODUCT SPECIFICATION

**PRODUCT CODE:** 15027

**PRODUCT NAME:** CH BNLS TOP ROUND 1/4"

**STATUS:** ACTIVE

### SPECIFICATIONS

**VAP ITEM:** NO  
**EXPORTED ITEM:** NO  
**TESTED ITEM:** NO  
**FROZEN ITEM:** NO  
**RAW MATERIAL:** NO  
**ESTABLISHMENT:** WASHINGTON BEEF,LLC  
**GTIN CODE:** 90038079150275  
**FRESH SHELF LIFE:** 33 DAYS  
**FROZEN SHELF LIFE:** 365 DAYS

### PRODUCTION

<b>SPECIES:</b> BEEF	<b>SCHEDULING ID:</b> 168	<b>STANDARD ITEM:</b> YES
<b>BRAND:</b> STH	<b>PRIMAL:</b> ROUND	<b>FALLOUT ITEM:</b> NO
<b>SUB-BRAND:</b> ST. HELENS	<b>SUB-PRIMAL:</b> TOP ROUNDS	<b>GRADE:</b> CHOICE
<b>CUT ID:</b> TOP ROUNDS 1/4"	<b>BONE STATUS:</b> BONELESS	
<b>NON-INTACT:</b> NO	<b>THICKNESS:</b>	<b>PORTION SIZE:</b>
<b>WT. TOLERANCE:</b>	<b>NET/TIE:</b>	<b>FAT TRIM:</b> 1/4"

**PRODUCTION DESCRIPTION:**

W1681-4 - The Top Round Is The Interior Portion Of The Primal Round Which Is Separated From The Knuckle And The Bottom Round By Following The Natural Seams. The Knuckle Is Pulled Following The Natural Seams From The Patella To The Loin Break On The Top Round Side, And Then Starting At The Patella Following The Natural Silver Seam On The Bottom Round Side. The Depth Of The Cut Should Not Extend Into The Muscles Below The Femur Bone. The Angle Of The Cut On The Top Round Side Should Be Approximately At 45 Degrees. The Patella And Heavy Tendon Is Removed. The Aitch And Femur Bones Are Removed.

**SPECIAL CUTTING INSTRUCTIONS:**

"W1681-4 - Fat Cover Is To Target A ¼ Inch. Heavy Tendons Are Trimmed Flush. Cartilage, Bone Chips, Bruises And Cuts Exceeding 1 Inch Are Removed. Gray Veins From The Bottom Round Are Removed. Excess Knuckle Meat Exceeding 1" Is Removed.

**OTHER INSTRUCTIONS:**

<b>FORMULATION CODE:</b> BEEF - CONTAINS: 100% BEEF, NO ADDED INGREDIENTS: 100 LB.	<b>METHOD:</b>	<b>TOPICAL SEASONING:</b>
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WASHINGTON BEEF, INC.

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PRODUCT SPECIFICATION

### PACKAGING

CATCH WEIGHT ITEM: YES

CATCH WEIGHT UNIT: BX

FIXED WEIGHT ITEM: No

MINIMUM QUANTITY: 45

NET WEIGHT: 71.57

MAXIMUM QUANTITY: 75

TARE WEIGHT: 2

LBS/BX: 71.57

PCS/BX: 3.00

PKG/BX: 3.00

PCS/PKG: 1.00

GROSS WEIGHT: 73.86

#### PACKAGING MATERIALS:

BAG227 16X26 VACUUM BAG

BOX103 SMALL TRAY ST. HELENS

Packing description:

<u>Box</u>	<u>Box</u>	<u>Box</u>	<u>Boxes</u>
<u>Width</u>	<u>Length</u>	<u>Height</u>	<u>Per</u>
			<u>Pallet</u>
15.60	23.50	9.50	35

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WASHINGTON BEEF, INC.

REVISION#:14

REVISION DATE: 1/17/2023

PRODUCT SPECIFICATION

**PRODUCT CODE:** 26045

**PRODUCT NAME:** NR 65/35 TRIM (BIN) GSF

**STATUS:** ACTIVE

### SPECIFICATIONS

**VAP ITEM:** NO

**EXPORTED ITEM:** NO

**TESTED ITEM:** YES

**FROZEN ITEM:** NO

**RAW MATERIAL:** NO

**ESTABLISHMENT:** WASHINGTON BEEF,LLC

**GTIN CODE:** 90038079260455

**FRESH SHELF LIFE:** 7 DAYS

**FROZEN SHELF LIFE:** 365 DAYS

### PRODUCTION

**SPECIES:** BEEF

**SCHEDULING ID:** 505

**STANDARD ITEM:** NO

**BRAND:** STH

**PRIMAL:** TRIM

**FALLOUT ITEM:** NO

**SUB-BRAND:** ST. HELENS

**SUB-PRIMAL:** BLENDS

**GRADE:** NOROLL

**CUT ID:** 65% BLEND

**BONE STATUS:** BONELESS

**NON-INTACT:** NO

**THICKNESS:**

**PORTION SIZE:**

**WT. TOLERANCE:**

**NET/TIE:**

**FAT TRIM:** 0.65

**PRODUCTION DESCRIPTION:**

"65%BEEFTRIM - Boneless Beef Trimmings 65% Is Any Combination Of Trim Pieces Derived As A By-Product Of The Fabrication Process. Trim From Primals Or Sub-Primals May Be Included To Produce A Product Containing 65% Lean. This Product Consists Of Any Trimmings That Are Five (5) Days Old Or Less. Product Must Be Wholesome With A Fresh Beef Odor And Appearance.

**SPECIAL CUTTING INSTRUCTIONS:**

**OTHER INSTRUCTIONS:**

Product Is Tested For E.Coli And Remains Under The Control Of Washington Beef, Llc Until Test Results Are Received. Product Is Tested Using The Standard Sample Protocol For Testing Beef Trim For E.Coli O157:H7. Defects As Per The Boneless Beef Inspection Criteria.

**FORMULATION CODE:** BEEF -

**METHOD:**

**TOPICAL SEASONING:**

CONTAINS: 100% BEEF, NO ADDED

INGREDIENTS: 100 LB.

### PACKAGING

**CATCH WEIGHT ITEM:** YES                      **CATCH WEIGHT UNIT:** BN  
**FIXED WEIGHT ITEM:** No                      **MINIMUM QUANTITY:** 800  
**NET WEIGHT:** 1881.45                      **MAXIMUM QUANTITY:** 2200  
**TARE WEIGHT:** 34  
  
**GROSS WEIGHT:** 1915.27                      **LBS/BN:** 1,881.45

**PACKAGING MATERIALS:**

BIN100      BLACK BIN  
 CO2015      DRY ICE 15 LBS  
 LIN212      BLUE COMBO BIN:2CAPS2LINERS

<u>Box</u>	<u>Box</u>	<u>Box</u>	<u>Boxes</u>
<u>Width</u>	<u>Length</u>	<u>Height</u>	<u>Per Pallet</u>
38.37	46.75	43.75	1

**Packing description:**

### LABELING

**Label detail**

Label name:	Bin Standard.btw
Label line 1:	
Label line 2:	
Label line 3:	
Label line 4:	
Label line 5:	
Ice weight:	15

**Inner package detail**

Inner pkg label name:	
Inner pkg label line 1:	
Inner pkg label line 2:	
Inner pkg brand desc:	
Inner pkg uses fixed weight:	No
Inner pkg fixed wt:	0
Inner pkg w in Oz:	No

Ranged: No

Range group id:

Minimum weight: 0

Maximum weight: 0

**Label description:**

**Country of origin:** PRODUCT OF USA

**Address line code:** DIST. BY WASHINGTON BEEF LLC,  
TOPPENISH, WA

**LABEL TYPE:**

**DATING:** Packed On Date

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WASHINGTON BEEF, INC.

REVISION#:16

REVISION DATE: 2/17/2023

PRODUCT SPECIFICATION

PRODUCT CODE: 26744

PRODUCT NAME: BNLS BEEF TRIM 50/50 OSI

STATUS: ACTIVE

### SPECIFICATIONS

VAP ITEM: NO

EXPORTED ITEM: NO

TESTED ITEM: YES

FROZEN ITEM: NO

RAW MATERIAL: NO

ESTABLISHMENT: WASHINGTON BEEF,LLC

GTIN CODE: 90038079267447

FRESH SHELF LIFE: 7 DAYS

FROZEN SHELF LIFE: 365 DAYS

### PRODUCTION

SPECIES: BEEF

SCHEDULING ID: 500

STANDARD ITEM: NO

BRAND: STH

PRIMAL: TRIM

FALLOUT ITEM: NO

SUB-BRAND: ST. HELENS

SUB-PRIMAL: BLENDS

GRADE: NOROLL

CUT ID: 50% BLEND

BONE STATUS: BONELESS

NON-INTACT: NO

THICKNESS:

PORTION SIZE:

WT. TOLERANCE:

NET/TIE:

FAT TRIM: 0.5

#### PRODUCTION DESCRIPTION:

"50%BEEFTRIM - Boneless Beef Trimmings 50% Is Any Combination Of Trim Pieces Derived As A By-Product Of The Fabrication Process. Trim From The Primal Or Sub-Primals May Be Included To Produce A Product Containing 50% Lean. This Product Consists Of Any Trimmings That Are Five (5) Days Old Or Less. Product Must Be Wholesome With A Fresh Beef Odor And Appearance.

#### SPECIAL CUTTING INSTRUCTIONS:

#### OTHER INSTRUCTIONS:

Product Is Tested For E.Coli And Remains Under The Control Of Washington Beef, Llc Until Test Results Are Received. Product Is Tested Using The Standard Sample Protocol For Testing Beef Trim For E.Coli O157:H7. Defects As Per The Boneless Beef Inspection Criteria.

FORMULATION CODE: BEEF -

METHOD:

TOPICAL SEASONING:

CONTAINS: 100% BEEF, NO ADDED

INGREDIENTS: 100 LB.

**PACKAGING**

**CATCH WEIGHT ITEM:** YES                      **CATCH WEIGHT UNIT:** BN  
**FIXED WEIGHT ITEM:** No                      **MINIMUM QUANTITY:** 400  
**NET WEIGHT:** 1910.74                      **MAXIMUM QUANTITY:** 2200  
**TARE WEIGHT:** 36  
**LBS/BN:** 1,910.74  
**GROSS WEIGHT:** 1946.556

**PACKAGING MATERIALS:**

BIN108      48" DEEP RED COMBO BIN  
 CO2015      DRY ICE 15 LBS  
 LIN212      BLUE COMBO BIN:2CAPS2LINERS

<u>Box</u>	<u>Box</u>	<u>Box</u>	<u>Boxes</u>
<u>Width</u>	<u>Length</u>	<u>Height</u>	<u>Per</u>
			<u>Pallet</u>
38.75	45.00	48.00	1

**Packing description:**

**LABELING**

Label detail

Label name:	Bin Standard.btw
Label line 1:	
Label line 2:	
Label line 3:	
Label line 4:	
Label line 5:	
Ice weight:	15

Inner package detail

Inner pkg label name:	
Inner pkg label line 1:	
Inner pkg label line 2:	
Inner pkg brand desc:	
Inner pkg uses fixed weight:	No
Inner pkg fixed wt:	0
Inner pkg w in Oz:	No

Ranged: No

Range group id:

Minimum weight: 0

Maximum weight: 0

**Label description:**

**Country of origin:** PRODUCT OF USA AND CANADA

**Address line code:** DIST. BY WASHINGTON BEEF LLC,  
TOPPENISH, WA

**LABEL TYPE:**

**DATING:** Packed On Date