

**PRODUCT: 46321 - Bnls Beef Ribeye Lip-On 2X2 F/R DN**

Production Plants : **Grand Island, NE Est. 969G**

Barcode: **946321**

GTIN #: **90076338463216**

**CARCASS SELECTION**

Cattle Source: **Certified Program** **AMS G-70 G.F. Swift 1855 Black Angus Beef**

Cattle Type: **Mixed Steers &/Or Heifers**

Cattle Age: **Under 30 Months of Age**

Grade: **USDA Prime**

Country of Origin: **Product of U.S.A.**

**PRODUCT INFORMATION**

Fresh Frozen: **Fresh**

Sales Network: **Both Domestic & Export**

Brand: **1855 Black Angus Beef**

Label Grade: **USDA Prime**

Label Stock: **Red**

PC Per Package: **1**

Packages Per Box: **5**

Avg Wgt/Box (lbs): **87.5**

Shelf Life (<34 F): **42 Days**

Whole Pieces/Box: **5**



**BOXING INFORMATION**

Box Type: **Breaker Box** **No.2 Fab Box (Large)** **23.63 L** **19.25 W** **9.13 H**

Box Brand: **1855** **4 TI** **7 HI** **2.4 ft<sup>3</sup>**

Box Color: **Kraft**

Box Weight Class: **Catch Weight**

Code Dating- BOX: **Production Date** Code Dating in Days: **Production Day is Day 0**

**PACKAGING INFORMATION**

Vacuum Bag: **Standard Shrink** **12 W** **26 L**

Bag Brand: **1855 Black Angus Beef**

Graded Bag: **USDA Prime**

Other Packaging: **Glue**

1). In bag - rib end first. 2). In box - sideways, lip down. 3). Use G.F. Swift 1855 box and bags.

**LABELING INFORMATION**

Regular Box Label / Weight Label should be placed on 'Principal Display Panel' of Shipping Container.

**REALIZATION CODE INFORMATION**

**Boneless Ribeye**

**CUT CODE: 2LON**

**PROCESSING PROCEDURES**

**Breaking**

NA

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**Procedure**

- A. Remove the short ribs with a straight saw cut following tail length specifications. The straight cut will be parallel to the back bone curvature.
- B. Remove the rib cap, rib lifter meat, scapula meat, and scapula chip all at once.
- C. Remove the feather bones.
- D. Remove the back strap.
- E. The back ribs must be scrolled out in fashion to maximize the intercostal fingers being left on the ribeye without causing holes in the back rib. It is unacceptable to bone out the rib bones individually. The fingers must be firmly attached the entire length of the finger. This should be done in a fashion that does not leave any opaque tissue on the rib fingers.
- F. Trim the lip/tail to specified length
  - a) FED BEEF Trim the lip to specified thickness.
- G. Cut the lip/tail to specification with a straight cut.

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**FINISHED PRODUCT**

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**Finished Product Trimming**

- A. The tail is removed 2 inches from the bottom edge of the longissimus dorsi muscle on the rib end making a straight cut to 2 inches from the bottom edge on the longissimus dorsi muscle on the chuck end.
- B. If two or more fingers are loose they must be trimmed back to the point of connection.
- C. External fat must be trimmed smooth, including the ridge that results from the scapula bone removal.
- D. Any discoloration resulting from a miss-split must be removed.
- E. FED BEEF Tail thickness must not exceed 1 inch in thickness
- F. No blade meat allowed to remain on the ribeye.
- G. Trim out any surface water pockets that do not go into the muscle tissue. If water pockets go into the muscle system or would cause a change in the ability of the lip on ribeye to hold its conformation, the ribeye will need to either be converted to a rib eye roll or deemed to be a number two.



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