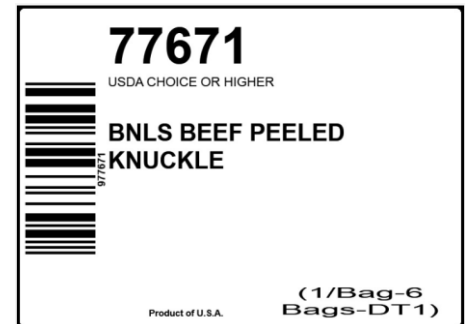


PRODUCT: 77671 - Bnls Beef Peeled Knuckle

Production Plants :	Greeley, CO Est. 969	Grand Island, NE Est. 969G	Cactus, TX Est. 3D	Souderton, PA
Est. 1311				
Barcode:	977671	GTIN #:	90076338776712	

CARCASS SELECTIONCattle Type: **Mixed Steers &/Or Heifers**Cattle Age: **30 Months of Age or Older**Grade: **USDA Choice or Higher**Country of Origin: **Product of U.S.A.****PRODUCT INFORMATION**Fresh Frozen: **Fresh**Sales Network: **Both Domestic & Export**Brand: **Swift**Label Grade: **USDA Choice or Higher**Label Stock: **Blue**PC Per Package: **1**LBS Per Package: **10.16**Packages Per Box: **6**Avg Wgt/Piece(lbs): **10.16**Avg Wgt/Box (lbs): **61**Shelf Life (<34 F): **42 Days**Whole Pieces/Box: **6****BOXING INFORMATION**Box Type: **Breaker Box** **No.1 Fab Box (Small)** **22.75 L** **14.68 W** **8.813 H**Box Brand: **Swift** **5 TI** **7 HI** **1.7 ft³**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** **13 W** **20 L**Bag Brand: **Swift**Graded Bag: **USDA Choice**

USDA Prime source product should be packaged into a USDA Prime Bag. USDA Choice source product should be packaged into a USDA Choice Bag. Both USDA Prime and USDA Choice products can be packaged into a USDA Choice or Higher labeled box.

Other Packaging: **Glue**

Packaging Instructions: 1.) The Souderton plant will use an unbranded bag.

LABELING INFORMATION

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

REALIZATION CODE INFORMATION**Boneless Peeled Knuckle****CUT CODE: SKNK**

PRODUCT: 77671 - Bnls Beef Peeled Knuckle

PROCESSING PROCEDURES

Breaking

NA

Procedure

- A. Starting with a 158 round primal, pull the knuckle along the natural seams starting at the knee cap and running along the femur bone, being careful not to score either the knuckle or the top and bottom rounds and leaving the femur bone membrane attached to the knuckle.
- B. Remove the knee cap and tendons to specification.
- C. Remove the external fat to specification.

FINISHED PRODUCT

Finished Product Trimming

- A. The knuckle will be a minimum of 5 inches wide across the face (ball tip/knuckle break).
- B. The external fat cover will be removed. Natural flake is allowed, no greater than 4 square inches.
- C. All tri-tip will be removed.
- D. The knee cap and associated tendons will be removed. The tendon will not extend past the lean.
- E. The membrane around the femur bone will remain attached to the knuckle.
- F. Scores or tears will not exceed 1/2 inch deep x 3 inches long or 1x1 deep.
- G. Any yellow or bloody material will be removed.
- H. A strip of the inside round meat 1/2" thick by 1" wide for the length of the knuckle is allowed on the peeled knuckle.
- I. Ragged flaps/edges of lean or fat will be firmly attached and not extend 1 inch out from the body of the knuckle.





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