

PRODUCT: 29207 - Bnls Beef Brisket Point

Production Plants :	Greeley, CO Est. 969	Grand Island, NE Est. 969G
Barcode:	929207	GTIN #: 90076338292076

CARCASS SELECTION

Cattle Type: **Mixed Steers &/Or Heifers**
 Cattle Age: **Under 30 Months of Age**
 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: **2**
 Packages Per Box: **8**
 Avg Wgt/Box (lbs): **37**
 Shelf Life (<34 F): **42 Days**
 Whole Pieces/Box: **16**

**BOXING INFORMATION**

Box Type: **Breaker Box** **No.3 Fab Box (Export)** **23.63 L** **15.88 W** **7.38 H**
 Box Brand: **Swift** **5 TI** **9 HI** **1.6 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: **High Shrink** **12 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**

LABELING INFORMATION

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

REALIZATION CODE INFORMATION

Boneless Brisket Point

CUT CODE: BRPT

PROCESSING PROCEDURES**Breaking**

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NA

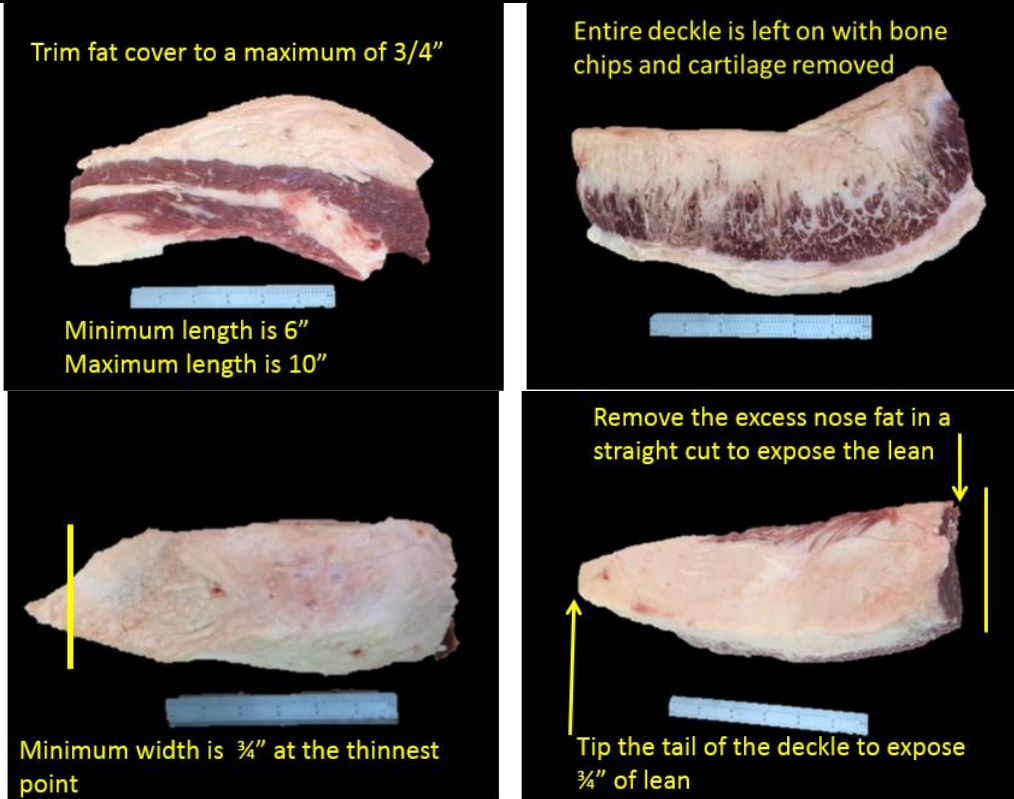
Procedure

- A. Starting with a 120 brisket, remove the entire untrimmed deckle piece from the head of the brisket with a straight cut.
- B. Remove the excess nose fat in a straight cut to expose the lean.
- C. Tip the tail of the deckle to expose 1" of lean.
- D. Trim any scores greater than specification.

FINISHED PRODUCT

Finished Product Trimming

- A. Trim the external fat cover to a maximum of 3/4" max.
- B. Entire deckle is left on with bone chips and cartilage removed.
- C. The tip of the deckle must be a minimum width of 3/4". Measure from the internal side (Deckle side)
- D. Maximum length is 10".
- E. Minimum length is 6".
- F. Scores will not exceed 3 inches long x 1/2 inch deep.
- H. Deckle fat has to be covering the brisket point.



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