

Central Valley Meat Co., Inc.	Date Issued: 04/09/2013
Title: 112 Ribeye Roll	Written By: Sean Cumming
Document Number: Spec. 071	Approved By: Terri Hall
Revision Number: 008	Revision Date: 07/17/2024

112 Ribeye Roll

Product Specifications:

- Lip to be completely removed
- Fat cap shall be removed
- All bones and cartilage removed
- Intercostal meat firmly attached
- Product shall be stuffed into vacuum bag to create a cylindrical shape except 10 up Rolls
- No Ribeye larger than 15 pounds shall be packed as a 10 up









Packaging Specifications:



Weight Range	Pieces Per Bag	Bags Per Case	Bag Size	Case Cube	Product Code Fresh	Product Code Frozen
5 Up	1	8	6.5"x30"	1.6273	10492	10504
6 Up	1	7	7"x30"	1.6273	10516	10528
6/8	1	7	7"x30"	1.6273	10540	10552
8 Up	1	5	7"x30"	1.6273	12740	12752
8/10	1	4	7"x30"	1.6273	10564	10576
10 Up	1	4	10"x24"	1.6273	10588	10600





This product was prepared from inspected and passed meat and/ or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen. Thaw in refrigerator or microwave.

Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.



Cook thoroughly.

Keep hot foods hot. Refrigerate leftovers immediately or discard.

Revision History:

Date	Revision	Reason	By
04/09/2013	1	-BRC Preparation	Sean Cumming
08/05/2017	2	-Packaging Change	Sean Cumming
03/06/2018	3	-Changed company	Bailey Walker
08/25/2019	4	-Annual Review with minor changes	Sean Cumming
08/30/2020	5	-Annual review with minor changes	Sean Cumming
06/01/2021	6	-Annual review with minor changes	Sean Cumming
03/29/2024	7	-Annual review with minor changes	Sean Cumming
07/25/2024	8	-Review with minor changes and added pictures	Rachel Bradford

