

**PRODUCT: 21436 - B/I Beef Back Ribs F/I**

Production Plants :	Cactus, TX Est. 3D	Souderton, PA Est. 1311	Grand Island, NE Est. 969G	Omaha, NE Est. 532
	Greeley, CO Est. 969	Hyrum, UT Est. 628	Green Bay, WI Est. 562	
Barcode:	921436	GTIN #:	90076338214368	

**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: **Domestic**

Brand: **Swift**

Label Grade: **USDA Choice or Higher**

Label Stock: **Blue**

PC Per Package: **1**

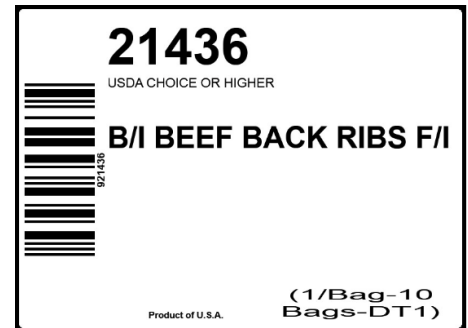
Packages Per Box: **10**

Avg Wgt/Piece(lbs): **5.5**

Avg Wgt/Box (lbs): **55**

Shelf Life (<34 F): **18 Days**

Whole Pieces/Box: **10**

**BOXING INFORMATION**

Box Type:	<b>Breaker Box</b>	<b>No.1 Fab Box (Small)</b>	<b>22.75 L</b>	<b>14.68 W</b>	<b>8.813 H</b>
Box Brand:	<b>Swift</b>		<b>5 TI</b>	<b>7 HI</b>	<b>1.7 ft<sup>3</sup></b>
Box Color:	<b>Kraft</b>				
Box Weight Class:	<b>Catch Weight</b>				
Price Unit Measure:	<b>Priced Per Pound</b>				
Code Dating- BOX:	<b>Production Date</b>	Code Dating in Days:	<b>Production Day is Day 0</b>		

**PACKAGING INFORMATION**

Vacuum Bag:	<b>Bone Guard</b>	<b>7 W</b>	<b>23 L</b>
Bag Brand:	<b>Swift</b>		
Graded Bag:	<b>Ungraded</b>		
Other Packaging:	<b>Glue</b>		

Packaging Instructions: 1.) The Souderton plant will use an unbranded bag. 2.) The Regional plants will use a high shrink bag.

**LABELING INFORMATION**

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

**REALIZATION CODE INFORMATION**

**Bone-In Back Rib**

**CUT CODE: MTBR**

**PROCESSING PROCEDURES****Breaking**

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NA

**Procedure**

- A. The back rib will be removed without leaving any finger meat on the rib. The finger meat will be left on the back rib.
- B. Remove the bubble fat to the bone.

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**FINISHED PRODUCT**

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**Finished Product Trimming**

- A. The beef back ribs should contain 6th through 12th ribs and the intercostal meat associated with those ribs.
- B. The finger meat will not be removed.
- C. There will be no holes in the back rib.
- D. The bubble fat on the bone side will be trimmed to the bone. There will be no fat allowed.
- E. Remove all the outside skirt.

