

Creekstone Farms Premium Beef  
Specifications



Product Description	<b>LOIN, TENDERLOIN, PEELED, 5 UP</b>			
Product Code	<b>38321</b>	<b>38331</b>	<b>38361</b>	<b>38371</b>
Grade	Master Chef Prime	Master Chef Choice	Chef Table Choice	Chef Table Select

Product Description	<b>LOIN, TENDERLOIN, PEELED, 5 UP</b>					
Product Code	<b>38373</b>	<b>38360</b>	<b>38370</b>	<b>38380</b>	<b>38390</b>	<b>38300</b>
Grade	Chef Table Select	Uncertified Angus Choice	Uncertified Angus Select	Ungraded	Domestic Only Chef Table Choice or Higher	Domestic Only Ungraded

Product Description	<b>LOIN, TENDERLOIN, PEELED, 5 UP (NATURAL)</b>			
Product Code	<b>38325</b>	<b>38335</b>	<b>38385</b>	<b>38375</b>
Grade	Natural Prime	**Natural Choice or *Higher(Upper 2/3rds)	Natural Choice	Natural Select

Product Description	<b>LOIN, TENDERLOIN, PEELED, 5 UP (PAT LAFRIEDA)</b>			
Product Code	<b>38321PL</b>	<b>38331PL</b>	<b>38361PL</b>	<b>38371PL</b>
Grade	Master Chef Prime	Master Chef Choice Or Higher	Chef's Table Choice or Higher	Chef's Table Select or Higher

Product Description	<b>TENDERLOIN, PSMO (EU)</b>			
Product Code	<b>38328</b>	<b>38368</b>	<b>38378</b>	<b>38388</b>
Grade	Prime	Choice	Select	High Quality

Product Description	<b>LOIN, TENDERLOIN, PEELED, 5 UP</b>	
Product Code	<b>38371J</b>	<b>38380J</b>
Grade	Chef Table Choice or Higher	Ungraded



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**Finished Product Specification:**

This item is prepared from a loin item meeting the end requirements of IMPS 189. It is vacuum packaged with one piece per bag and twelve bags per box.

All products are derived from livestock that meet the USDA AMS Schedule GLA for Black Angus Cattle.

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**Fabrication Procedure:**

***Breaking:***

**HRI LOIN/ROUND BREAK:**

This separation is commonly called five vertebrae straight across break, and is the starting point for fabrication of all HRI loin and round subprimals. A saw cut is made beginning at the posterior end of the fifth sacral vertebrae and continuing in a straight line to open the ball and socket joint, which lays approximately three fourths of an inch anterior to the knob of the aitch bone. The saw cut should just nick the end of the femur bone, taking off a piece the size of a dime to a quarter, and continuing in the same plane to exit in the knuckle area.

***Boning:***

This Item will be removed from a full loin and shall consist of the *psoas minor*, *iliacus* and may have presence of the *Sartorius*. All bones and cartilages shall be removed.

***Trimming:***

1. The external fat in the seam between the main body of the tender and the chain muscle will be allowed if flush when bridging lean to lean and it is critical to the attachment of the chain to the main body.
2. Flake fat will be no greater than opaque x 1” squared with no more than 3 accumulative or 3” squared.
3. There will be “knob fat” or “chine fat” attached to each knob of the chain muscle with trace lean present. This should look smooth not choppy
4. Chain muscle that has become detached more than 3 inches from the main body of the tenderloin will be trimmed to less than 3 inches.
5. There will be no presence of strip loin (“Annie eyes”) greater than ½” in any dimension from tenderloin removal.
6. No ball tip will remain on the tenderloin.
7. The muscle and vein lying on top of the head of the tender will be removed.
8. The ribbon meat will remain firmly attached.

# Creekstone Farms Premium Beef Specifications

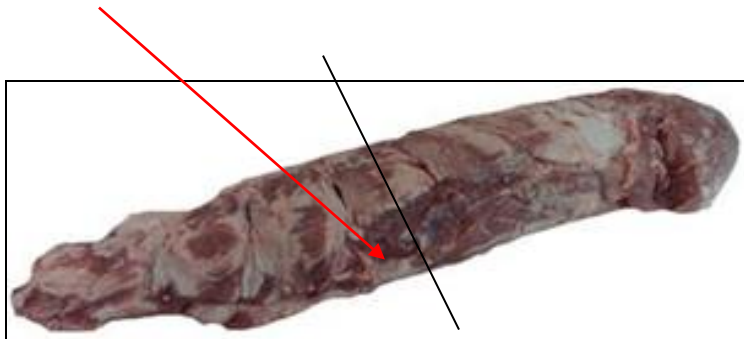


9. Scores will not exceed 1/4 inch deep x 2 1/2 inches long. Scores will be trimmed/faced to upgrade the product to #1. Facing cannot remove more than 1/4 of the main body of the tender (Leaving 3/4 of the original diameter).
10. "Shingles" will be trimmed to less than 1/2 inch deep when measured in the direction/ depth of the cut.
11. **Wedge fat will be left in the cleft of the ear as long as the membrane covering the fat is intact, 1 inch of the wing muscle (lobe) is exposed).**
12. Any tenderloin that is less than 3 pounds will be used as #2 products, except for Prime Grade.
13. All blood clots will be removed.
14. All product woody in appearance will be sent to trim.
15. **Ribbon Meat will be removed from the top of the Third shingle to the base of the wedge fat.**

## Product Images:



Ribbon meat is allowed to extend from the tail  
End to the bottom edge of the 4<sup>th</sup> Shingle



# Creekstone Farms Premium Beef Specifications



*Ribbon Meat*

# Creekstone Farms Premium Beef Specifications



Product Description	<b>LOIN, TENDERLOIN, PEELED, 5 UP</b>			
Product Code	<b>38321</b>	<b>38331</b>	<b>38361</b>	<b>38371</b>
Grade	Master Chef Prime	Master Chef Choice	Chef Table Choice	Chef Table Select
Box Code	PBXLFABC218	PBXLFABC218	PBXLFABC218	PBXLFABK218
Box Size	Creekstone X-Large	Creekstone X-Large	Creekstone X-Large	X-Large Kraft
Box Size	23 13/16 x 15 3/4 x 10 11/16	23 13/16 x 15 3/4 x 10 11/16	23 13/16 x 15 3/4 x 10 11/16	23 13/16 x 15 3/4 x 10 11/16
Bag Code	PB01282MCP	PB01277MCC	PB01281CTC	PB01284CTS
Bag Size	8 x 28(.036)	8 x 28(.036)	8 x 28(.036)	8 x 28(.036)
Shelf Code/ Shelf	N/A	N/A	N/A	N/A
Divider Code/ Divider	N/A	N/A	N/A	N/A
Soaker Code/ Soaker	N/A	N/A	N/A	N/A
Inner Tare	.036x12=.432	.036x12=.432	.036x12=.432	.036x12=.432
Total Tare	2.90	2.90	2.90	2.95

Product Description	<b>LOIN, TENDERLOIN, PEELED, 5 UP</b>				
Product Code	<b>38360</b>	<b>38370</b>	<b>38380</b>	<b>38390</b>	<b>38300</b>
Grade	Uncertified Angus Choice	Uncertified Angus Select	Ungraded	Domestic Only Chef Table Choice or Higher	Domestic Only Ungraded
Box Code	PBXLFABK218	PBXLFABK218	PBXLFABK218	PBXLFABK218	PBXLFABK218
Box Size	X-Large Kraft	X-Large Kraft	X-Large Kraft	X-Large Kraft	X-Large Kraft
Box Size	23 7/16 x 18 x 10	23 7/16 x 18 x 10	23 7/16 x 18 x 10	23 7/16 x 18 x 10	23 7/16 x 18 x 10
Bag Code	PB01284CTS	PB01282MCP	PB000695	PB000695	PB000695
Bag Size	8 x 28(.036)	8 x 28(.036)	8 x 28(.036)	8 x 28(.036)	8 x 28(.036)
Shelf Code/ Shelf	N/A	N/A	N/A	N/A	N/A
Divider Code/ Divider	N/A	N/A	N/A	N/A	N/A
Soaker Code/ Soaker	N/A	N/A	N/A	N/A	N/A
Inner Tare	.036x12=.432	.036x12=.432	.036x12=.432	.036x12=.432	.036x12=.432
Total Tare	2.95	2.95	2.95	2.95	2.95

Creekstone Farms Premium Beef  
Specifications



Product Description	<b>LOIN, TENDERLOIN, PEELED, 5 UP (NATURAL)</b>			
Product Code	<b>38325</b>	<b>38385</b>	<b>38375</b>	<b>38335</b>
Grade	Natural Prime	Natural Choice	Natural Select	Natural Upper 2/3 Choice
Box Code	PBXLFABKN218	PBXLFABKN218	PBXLFABKN218	PBXLFABKN218
Box Size	Natural X-Large	Natural X-Large	Natural X-Large	Natural X-Large
Box Size	23 7/16 x 18 x 10	23 7/16 x 18 x 10	23 7/16 x 18 x 10	23 7/16 x 18 x 10
Bag Code				
Bag Size	8 x 28(.036)	8 x 28(.036)	8 x 28(.036)	8 x 28(.036)
Shelf Code/ Shelf	N/A	N/A	N/A	N/A
Divider Code/ Divider	N/A	N/A	N/A	N/A
Soaker Code/ Soaker	N/A	N/A	N/A	N/A
Inner Tare	.036x12=.432	.036x12=.432	.036x12=.432	.036x12=.432
Total Tare	2.95	2.95	2.95	2.95

Product Description	<b>LOIN, TENDERLOIN, PEELED, 5 UP (PAT LAFRIEDA)</b>			
Product Code	<b>38321PL</b>	<b>38331PL</b>	<b>38361PL</b>	<b>38371PL</b>
Grade	<b>Master Chef Prime</b>	<b>Master Chef Choice or Higher</b>	<b>Chef Table Choice or Higher</b>	<b>Chef's Table Select or Higher</b>
Box Code	PBXLFABPLF18	PBXLFABPLF18	PBXLFABPLF18	PBXLFABPLF18
Box Size	X-Large Pat LaFrieda	X-Large Pat LaFrieda	X-Large Pat LaFrieda	X-Large Pat LaFrieda
Bag Code	PB8x28PLN	PB8x28PLN	PB8x28PLN	PB8x28PLN
Bag Size	8 x 28 (.036)	8 x 28 (.036)	8 x 28 (.036)	8 x 28 (.036)
Shelf Code/ Shelf	N/A	N/A	N/A	N/A
Divider Code/ Divider	N/A	N/A	N/A	N/A
Soaker Code/ Soaker	N/A	N/A	N/A	N/A
Inner Tare	.036x12=.432	.036x12=.432	.036x12=.432	.036x12=.432
Total Tare	2.95	2.95	2.95	2.95

# Creekstone Farms Premium Beef Specifications



Product Description	<b>TENDERLOIN, PSMO (EU)</b>			
Product Code	<b>38328</b>	<b>38368</b>	<b>38378</b>	<b>38388</b>
Grade	Prime	Choice	Select	High Quality
Box Code	PBXLFABC218	PBXLFABC218	PBXLFABC218	PBXLFABK218
Box Size	Creekstone X-Large	Creekstone X-Large	Kraft X-Large	Kraft X-Large
Box Size	23 13/16 x 15 3/4 x 10 11/16	23 13/16 x 15 3/4 x 10 11/16	23 13/16 x 15 3/4 x 10 11/16	23 13/16 x 15 3/4 x 10 11/16
Bag Code	PBO128MCP	PBO1281CTC	PBO1284CTS	PB8x28PLN
Bag Size	8x28 (.036)	8x28(.036)	8x28(.036)	8x28(.036)
Shelf Code/Shelf	N/A	N/A	N/A	N/A
Divider Code/Divider	N/A	N/A	N/A	N/A
Liner	N/A	N/A	N/A	N/A
Inner Tare	.036x12=.432	.036x12=.432	.036x12=.432	.036x12=.432
Total Tare	2.90	2.90	2.95	2.95

Product Description	<b>LOIN, TENDERLOIN, PEELED, 5 UP</b>	
Product Code	<b>38371J</b>	<b>38380J</b>
Grade	Chef Table Select or Higher	Ungraded
Box Code	PBXLFABC218	PBXLFABK218
Box Size	Creekstone X-Large	X-Large Kraft
Box Size	23 13/16 x 15 3/4 x 10 11/16	23 13/16 x 15 3/4 x 10 11/16
Bag Code	PB01281CTC	PB01284CTS
Bag Size	8 x 28(.036)	8 x 28(.036)
Shelf Code/ Shelf	N/A	N/A
Divider Code/ Divider	N/A	N/A
Soaker Code/ Soaker	N/A	N/A
Inner Tare	.036x12=.432	.036x12=.432
Total Tare	2.90	2.95

Pieces per bag: 1	Bags per box: 12
Pallet Tie: 5 High: 5	Box Min wt: 60 lbs Max wt: 100 lbs
	Shelf Life: 35 days Use or Freeze By: N/A

### 38328, 38368, 38378, 38388

Pieces per bag: 1	Bags per box: 12
Pallet Tie: 5 High: 5	Box Min wt: 60 lbs Max wt: 100 lbs



# Creekstone Farms Premium Beef Specifications



	Shelf Life: 35 days Use or Freeze By: N/A
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**PARTIAL BOXES WILL SHIP UNDER EU CODING, all bags will have EU date coding insert in them**

**38325, 38385, 38375, 38335**

Pieces per bag: 1	Bags per box: 12
Pallet Tie: 5 High: 5	Box Min wt: 60 lbs Max wt: 100 lbs
	Shelf Life: 35 days Use or Freeze By: N/A

**38321PL, 38331PL, 38361PL, 38371PL**

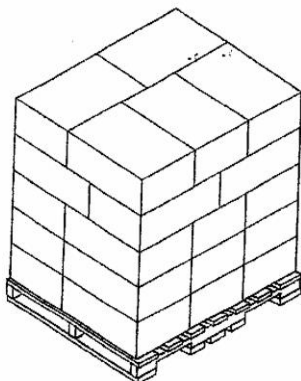
Pieces per bag: 1	Bags per box: 12
Pallet Tie: 5 High: 5	Box Min wt: 60 lbs Max wt: 100 lbs
	Shelf Life: 35 days Use or Freeze By: N/A

**Pack Method:** First layer will have all heads facing the same end of the box. Second layer will have all heads facing the opposite end of the box as the first layer. The last layer will be just like the first layer.

## *Packaging Images:*



**Box Configuration:**  
**Label Placement:**

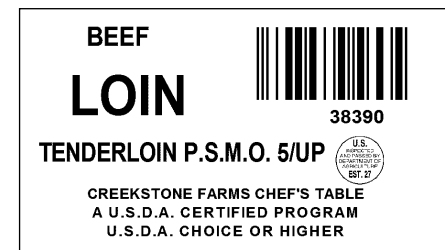
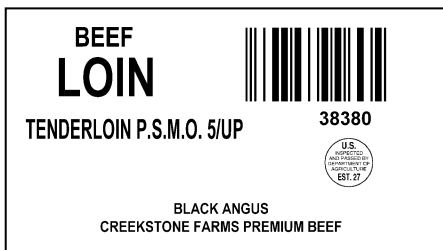
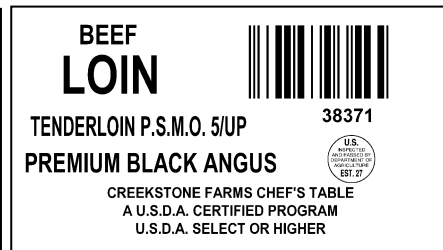
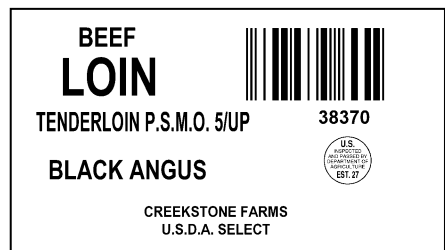
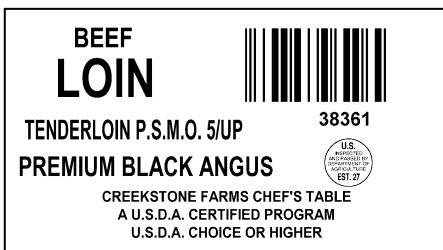
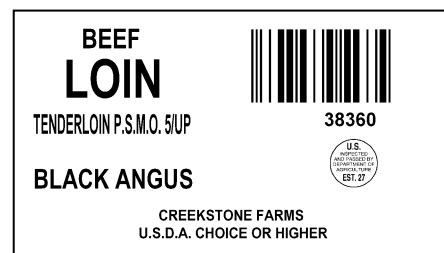




# Creekstone Farms Premium Beef Specifications




## Label Image:



# Creekstone Farms Premium Beef Specifications




**BEEF LOIN**




38300

TENDERLOIN P.S.M.O. 5/UP




BLACK ANGUS  
CREEKSTONE FARMS PREMIUM BEEF

**BEEF BONELESS LOIN**




38373

TENDERLOIN P.S.M.O. 5/UP



BLACK ANGUS  
CREEKSTONE FARMS CHEF'S TABLE  
A U.S.D.A. CERTIFIED PROGRAM  
U.S.D.A. SELECT OR HIGHER


**BEEF LOIN**



38335

TENDERLOIN P.S.M.O. 5/UP

PREMIUM BLACK ANGUS



CREEKSTONE NATURAL<sup>®</sup> BLACK ANGUS BEEF  
A U.S.D.A. CERTIFIED PROGRAM  
U.S.D.A. CHOICE OR HIGHER  
\*MINIMALLY PROCESSED, NO ARTIFICIAL INGREDIENTS

**BEEF LOIN**



38385

TENDERLOIN P.S.M.O. 5/UP

PREMIUM BLACK ANGUS



CREEKSTONE NATURAL<sup>®</sup> BLACK ANGUS BEEF  
A U.S.D.A. CERTIFIED PROGRAM  
U.S.D.A. CHOICE OR HIGHER  
\*MINIMALLY PROCESSED, NO ARTIFICIAL INGREDIENTS

**BEEF LOIN**



38325


TENDERLOIN P.S.M.O. 5/UP

PREMIUM BLACK ANGUS



CREEKSTONE NATURAL<sup>®</sup> BLACK ANGUS BEEF  
A U.S.D.A. CERTIFIED PROGRAM  
U.S.D.A. PRIME  
\*MINIMALLY PROCESSED, NO ARTIFICIAL INGREDIENTS


**BEEF LOIN**



38375

TENDERLOIN P.S.M.O. 5/UP

PREMIUM BLACK ANGUS



CREEKSTONE NATURAL<sup>®</sup> BLACK ANGUS BEEF  
A U.S.D.A. CERTIFIED PROGRAM  
U.S.D.A. SELECT  
\*MINIMALLY PROCESSED, NO ARTIFICIAL INGREDIENTS

**BEEF LOIN**



38321PL

TENDERLOIN P.S.M.O.

PAT LAFRIEDA  
PREMIUM BLACK ANGUS



CREEKSTONE FARMS MASTER CHEF  
A U.S.D.A. CERTIFIED PROGRAM  
U.S.D.A. PRIME

**BEEF LOIN**



38331PL

TENDERLOIN P.S.M.O.

PAT LAFRIEDA  
PREMIUM BLACK ANGUS



CREEKSTONE FARMS MASTER CHEF  
A U.S.D.A. CERTIFIED PROGRAM  
U.S.D.A. CHOICE OR HIGHER

**BEEF LOIN**



38361PL

TENDERLOIN P.S.M.O.

PAT LAFRIEDA  
PREMIUM BLACK ANGUS



CREEKSTONE FARMS CHEF'S TABLE  
A U.S.D.A. CERTIFIED PROGRAM  
U.S.D.A. CHOICE OR HIGHER

**BEEF LOIN**



38371PL

TENDERLOIN P.S.M.O.

PAT LAFRIEDA  
PREMIUM BLACK ANGUS



CREEKSTONE FARMS CHEF'S TABLE  
A U.S.D.A. CERTIFIED PROGRAM  
U.S.D.A. SELECT OR HIGHER

**BEEF LOIN**



38368

TENDERLOIN P.S.M.O. 5/UP

PREMIUM BLACK ANGUS



CREEKSTONE FARMS CHEF'S TABLE  
A U.S.D.A. CERTIFIED PROGRAM  
U.S.D.A. CHOICE OR HIGHER

**BEEF LOIN**



38371J

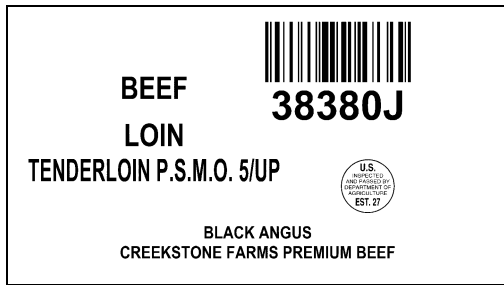
TENDERLOIN P.S.M.O. 5/UP

PREMIUM BLACK ANGUS



CREEKSTONE FARMS CHEF'S TABLE  
SELECT OR HIGHER

# Creekstone Farms Premium Beef Specifications



## Specification History:

Date	Modified By	Reason	Customer Spec?
05/10/2004	Donnell Medina	Reformatting spec.	Yes
06/08/2005	Donnell Lynn Medina	Changing trim criteria per Carl Brockman	Yes
9/15/2008	Arturo G Valdovinos	Correction / Completions of specs	Yes
2/27/09	Michelle Hughes	Added 38390 for Domestic Only	Yes
12/24/2009	Andrew Grayum	Added Pictures	Yes
3/4/2010	Shirley Oliver	Added labels to spec.	Yes
11/23/10	Michelle Hughes	Changed "90" code to Chefs Table Choice or Higher	Yes
1/26/11	Michelle Hughes	Updated per Don Morrow	Yes
3/30/11	Michelle Hughes	Added "00" ungraded and adjusted tare weights	Yes
1/6/12	James Davis	Updated box codes, sizes	Yes
9/28/12	Michelle Hughes	Added "73" to spec as per NPR# 581	Yes
1/8/2016	Micah Gwartney	Added Upper 2/3 Nat Choice code per NPR 1280	Yes
4/27/2017	Carlos Cabrales	Review of spec	Yes
10/02/18	Theresa Reed	Added LH to Spec- waiting on label, box, and bag info.	Yes
10/16/18	Theresa Reed	Added LH label	Yes
10/29/18	Theresa Reed	Added Naturals codes and labels per NPR 1816	Yes
11/12/18	Theresa Reed	Added tares	Yes
1/23/19	Theresa Reed	Updated packaging and tares	Yes
2/15/19	Theresa Reed	Changed spec to remove Ribbon Meat from the top of the Third per NPR 1852- added picture	Yes
2/20/19	Theresa Reed	Added picture and re-vised spec. Took "A" of the 189 Imps.	Yes
6/21/19	Theresa Reed	Converted Linz Heritage codes to Pat LaFrieda per NPR 1909	Yes
8/27/19	Theresa Reed	Changed tare and box from Pat LaFrieda boxes to Creekstone boxes	Yes
3/17/2020	Theresa Reed	Updated tares and box info, new box	Yes
4/30/2020	Theresa Reed	Added product codes 38371J & 38380J per NPR 2048	Yes