

PRODUCT: 21200 - Bnls Beef Brisket

Production Plants : **Hyrum, UT Est. 628 Greeley, CO Est. 969 Grand Island, NE Est. 969G Cactus, TX Est. 3D Souderton, PA Est. 1311**

Barcode: **921200** GTIN #: **90076338212005**

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: **5**
 Avg Wgt/Piece(lbs): **12**
 Avg Wgt/Box (lbs): **60**
 Shelf Life (<34 F): **42 Days**
 Whole Pieces/Box: **5**

**BOXING INFORMATION**

Box Type:	Breaker Box	No.2 Fab Box (Large)	22.75 L	18.06 W	8.813 H
Box Brand:	Swift		4 TI	7 HI	2.1 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	12 W	28 L
Bag Brand:	Swift		
Graded Bag:	Ungraded		
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 Brisket**

Additional Product Information: FED Plants No More than 4 square inches of Exposed Lean on the External side of Brisket is Allowed.

CUT CODE: **BRSK**

PROCESSING PROCEDURES**Breaking**

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NA

Procedure

- A. Starting with a 118 brisket, trim the external fat cover to specification.
- B. Block the tail (navel/brisket end) to 90 degrees to the brisket/arm break so the lean thickness (deep pectoral) maintains a 1/2 inch or greater thickness for the entire tail.
- C. The brisket/arm chuck separation is a straight line that passes through the cartilaginous juncture of the first rib and the sternum and continues in a line that is perpendicular to the cut which separates the chuck from the rib between the 5th and 6th ribs. No rose meat is allowed to be left on the brisket.
- D. Trim the sternum fat (deckle pocket) flush with the lean of the belly unless noted otherwise in the special product requirements.
- E. The minimum width of the brisket (measured at the posterior end of the deckle pocket) is 5 inches.
- F. Remove the breast bone, ribs, and deckle at the natural seam exposing the lean surface (belly)."
- G. Trim the belly surface to specification.
- H. Check brisket width at the posterior end of the sternum (deckle) fat.
- I. Trim chuck muscle to specification.
- J. Trim any scores greater than specification to specification.

FINISHED PRODUCT

Finished Product Trimming

- A. The external surface fat is trimmed to $\frac{3}{4}$ inch.
- B. The wedge fat under the ear of the web muscle will be trimmed flush with arm/brisket break.
- C. Lean will be exposed salt and pepper over 50% of the length of the ear of the web muscle.
- D. The lean surface exposed after removing the deckle (belly) will be trimmed leaving only flake fat. Flake fat is defined as an area less than 1 square inch X .1 inch deep.
- E. The sternum fat will be flush with the lean surface of the belly of the brisket and follow the contour of the belly-line edge. Maximum fat thickness of 1 inch
- F. There will be no more than 4 inches square X .25 inch thick of chuck muscle left on the nose of the brisket.
 - a. There will be no rose meat allowed on the brisket.
- G. Lean thickness of the deep pectoral muscle will be 1/2 inch and maintained for the entire length of the tail when measured at any point of the brisket/navel separation.
- H. The minimum width of the brisket (measured at the posterior end of the deckle pocket) is 5 inches.
- I. The line from the brisket/navel separation will be 90 degrees +/- 1 inch to the line from the brisket/arm separation.
- J. Scores will not exceed 3 inches long X 1/2 Inch deep.
- K. The belly thickness will be 3/4 inch or more after trimming any scores.

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