



Spec #	135107
NAMP #	1185B
RM #	10007
NAMP #	185B

### Rancher's Legacy 2/5lb Ball Tip Shaved 1/4" Thick

Grade:	COOL	Claims	Customer	Customer
	USA	None	Food Service	Upper Lakes Foods

#### NAMP Description

1185B Beef Loin, Bottom Sirloin Butt, Ball Tip Steak

The steaks shall be prepared from the rectus femoris and vastus lateralis muscles or sirloin tip (knuckle) portion of the bottom sirloin butt as described in Item No. 185B. The boneless steaks shall be made into specified portion size or thickness by slicing the ball tip at an approximate right angle to the grain or direction of the muscle fibers.

#### Specified Cutting Instructions

Pass through Ross Tenderpress

Shave on slicer set at 1/4" thick

#### Packaging and Shelf Life

Pack Size:		Container Info		Pallet Information	
Units per case	2	Box #	3045	Cases/pallet	120
Net Wt., lb	5.0	Length	16.00	TI	10
Catch Wt., lb.	10.00	Width	11.75	HI	12
Tare Wt., lb.	0.68	Height	3.75	Net pallet wt	1200.0
Gross wt., lb.	10.68	Cube	0.408	Gross Pallet wt	1281.6
Packaged	Bulk Packed - 2 bags				
Age of Raw Material	21 to 60 days				
Shelf life	1 year @ 0F				
Code Date	Open Code Date				
Storage Condition	Frozen <0F				
				Packaging Information	
				Cryovac Bag	37 (10x22)
				Bone Guard	No

#### Defect Criteria



All Bruises, connective tissue, blood clots and dark cutters are unacceptable

No foreign material

No wedges or triangles, all uniform thickness

#### Physical Characteristics (Targets)

	Minimum	Average	Maximum
Weight, OZ	4.75	5.00	5.25

14 digit No. 20815663017808	Requires "Mechanically Tenderized" stickers	<b>Ranchers Legacy</b> 2/5LB SLICED BALL TIP STEAKS, 1/4 INCH THICK PACKED ON: 01/04/17  20815663017808 NET WT: 10 LBS DISTRIBUTED BY RANCHER'S LEGACY MEAT CO. VADNAIS HEIGHTS MN, 55110	135107 
Pallets Standard Slip Sheets Yes Spec Date 1/4/2017 Spec Rev Date 1/4/2017			KEEP FROZEN FOR INSTITUTIONAL USE ONLY