

RANCHER'S

LEGACY

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

Rancher's Legacy 2/5lb USDA Choice Sliced Sirloin 1/4" Thick

Grade:	COOL	Claims	Customer	Customer
Choice	USA	None	Food Service	

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			Packaging Information	
Age of Raw Material	21 to 60 days			Cryovac Bag	37 (10x22)
Shelf life	1 year @ 0F			Bone Guard	No
Code Date	Open Code Date				
Storage Condition	Frozen <0F				

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	4.50	5.00	5.50

14 digit No. 20815663017807	Requires "Mechanically Tenderized" stickers	<h3>Ranchers Legacy</h3> USDA CHOICE SLICED SIRLOIN STEAKS Mechanically Tenderized PACKED ON: 03/01/21  20815663017807 NET WT: 10 LBS DISTRIBUTED BY RANCHER'S LEGACY MEAT CO. VADNAIS HEIGHTS MN, 55110	2/5LB
Pallets Standard			135107
Slip Sheets Yes			
Spec Date 1/4/2017			KEEP FROZEN
Review/Revised Date 3/1/2021			FOR INSTITUTIONAL USE ONLY