

5008 Ground Beef Specifications

Description

100% Ground Beef Bulk
80% Lean/ 20% Fat

Ingredient Statement

Beef



(PICTURE OF PRODUCT BEFORE FREEZING)

Ingredient Specifications

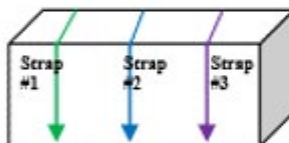
Raw beef materials are purchased by USDA certified HACCP compliant establishments only. All HACCP compliance documents are on file for each vendor. Certificates of Analysis indicating E. Coli 0157 H:7 negative results are required at the time of receiving.

Production/Sizing Method

Mix beef trimmings and grind at 3/16" for 15 minutes. Repeat process. Stuff into polybags. Pack polybags into boxes with safe handling instructions on labels. Using the semi-automatic strapping machine, strap boxes 3 times across. Store in freezer for further shipping.

Packaging specifications:

- Each box net weight: 40 lbs
- GP25# Master Box used dimensions: 17 1/4" X 11 1/4" X 7 1/2"
- Poly bag size: Clear 8.5 X 21
- 10 lbs per bag
- Quantity: 4 bags per box
- Number of straps across box: 3



- Using a 40X48 pallet, palletize 8 boxes per layer, 4 layers high for a total of 32 cases per pallet (with separators)
- Total weight per pallet: 1280 lbs.
- Note: Black separators used to separate layers on pallet
- Finished Frozen Pallet: 8 boxes per layer, 8 layers high = 64 boxes/ 2560 lbs.

Label location:

Each box on the top corner left hand side

Code Dates:

Julian Code used day product produced.

Product given lot number in chronological order when received.

Storage Procedure

Store in freezer until shipped minimum 72 hours unless indicated by the customer.

Shelf life

The shelf life of this product is 12 months frozen, 7 days thawed.

Shipping

Ship with refrigerated truck lines only. Product must be maintained at a temperature of 0 degrees F or less. Product must be stored in company's freezer for a minimum of 72 hours unless indicated by the customer.