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# **Customer View**

**Spec Name:** USDA Select Beef Ribeye **SAP Short Name:** USDA SEL BF RBYE

#### **Cross References**

| System ID | System Name            | Equivalent  |
|-----------|------------------------|-------------|
| SAPMM     | SAP Material Master    | 028165-0414 |
| SAP4MM    | SAP S4 Material Master | 10000012166 |

### **GTINs**

| Source | GTIN UOM | GTIN           | Quantity |
|--------|----------|----------------|----------|
| TU     | CS       | 90044500121660 | 1        |

#### **Legal Description for Sigma**

SELECT BEEF RIBEYE

WITH NATURAL JUICES

# **Description**

Rare USDA Select Beef Ribeye, Lip On

# **Ingredient Statement**

Rubbed With Salt, Dextrose, Sugar, Flavoring, Hydrolyzed Corn Protein, Caramel Color.

# **Country of Origin Labeling**

000 - NOT APPLICABLE

# **Method of Packaging**

- 1. Product is placed in bag.
- 2. The bag is vacuum sealed, labeled and date coded.
- 3. Two (2) packages are placed in a master case.
- 4. The master case is weighed, sealed, labeled, date coded (Refer to Quality Assurance Policies and Procedure Manual) and palletized.

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### **Packaging Materials**

# **Master**

PM 99047732 PM#47732,COR KFT DC LG BF PLN

# Cross References

| System ID | System Name            | Equivalent |
|-----------|------------------------|------------|
| SAPMM     | SAP Material Master    | 99047732   |
| SAP4MM    | SAP S4 Material Master | 99047732   |

Quantity: 1 eaTare Weight: 417.3049804 gNet Tare Weight: 417.3049804 gColor: KraftInside Length: 16.375 inInside Width: 10.0625 inInside Depth: 8.5 inOutside Length: 16.8125 inOutside Width: 10.4375 in

Outside Depth: 8.9375 in Cube: 0.9103 cf

#### Inner

PM 99049575 PM# 49575, BAG PLAIN 14X18 SPP98

#### **Cross References**

| CT 055 Itelerences |                        |            |
|--------------------|------------------------|------------|
| System ID          | System Name            | Equivalent |
| SAPMM              | SAP Material Master    | 99049575   |
| SAP4MM             | SAP S4 Material Master | 99049575   |



Tyson Product Specification Product-Brand: 28165-0414 Brand: FS HLSHR

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Quantity: 2 ea Tare Weight: 17.27 g Net Tare Weight: 34.54 g

Color: Clear Length: 18 in Width: 14 in

Alternate for Packaging Material 99049575 PM 99050770 BAG PLAIN 12X28 CTCS

Quantity: 2 ea Tare Weight: 30.5935 g Net Tare Weight: 61.187 g

### PM 99050768 BAG PLAIN 12X24 PT52

#### **Cross References**

| System ID | System Name            | Equivalent |
|-----------|------------------------|------------|
| SAPMM     | SAP Material Master    | 99050768   |
| SAP4MM    | SAP S4 Material Master | 99050768   |

Quantity: 2 ea Tare Weight: 20.1043 g Net Tare Weight: 40.2086 g

#### Label

LL 11124293 HF SEL RIBEYE2" RARE 2/12UP FZ (12166-1995903 HZM Master)

### **Cross References**

| System ID | System Name            | Equivalent |
|-----------|------------------------|------------|
| SAPMM     | SAP Material Master    | 11124293   |
| SAP4MM    | SAP S4 Material Master | 11124293   |

Quantity: 2 ea Tare Weight: 1 µgq Net Tare Weight: 2 µgq

# Weights

Master Case (US)

Target Net Weight: 28.5 lb Tare Weight: 0.847 lb Gross Weight: 29.347 lb

Min Net Weight: 19 LB Max Net Weight: 45.6 LB

Master Case (Metric)

Target Net Weight: 12.9276 kg Tare Weight: 0.3842 kg Gross Weight: 13.3118 kg

Min Net Weight: 8.6184 KG Max Net Weight: 20.6842 KG

Note: Tare weights are a guide, each plant should determine its own tares.

Weight Indicator: CatchWeight

# **Pallet Arrangement**

Cases per Pallet: 54 Cases per Tier (TI): 9 Tiers per Pallet (HI): 6

Note: Follow Pallet Pattern image for pallet arrangement. If no pallet pattern image exists, all boxes shall be column stacked (corner to corner) on the bottom 3 layers of the pallet and cross-stacked (interlocked) on the remaining layers. This does not apply to pallets being stacked with divider slats for blast freezing or pallets with a column stack designed for all tiers.

## **Storage Requirements**

Storage Method: Frozen Shelf Life: 545 DAY

Minimum Storage Temperature: N/A Maximum Storage Temperature: 0 °F

# **Code Date Format**

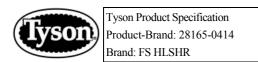
Code Date JU : JULIAN : YYJJJ

Advanced Date Code (Weeks)

Maximum Shelf Life Extension 0 \*\*\* Not for Printing on Labels/Packaging

Minimum Remaining Shelf Life (Days) 436 Ship By Days 109

# **Nutrition Panel**



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Facts Panel 01 - Import Information BEEF RIB EYE NATURAL JIUCE

| Nutrition Facts                                           |                             |
|-----------------------------------------------------------|-----------------------------|
| Serving Size 3 OZ. (84g)<br>Servings Per Container Varied |                             |
| Amount Per Serving                                        |                             |
| Calories 220                                              | Calories from Fat 150       |
|                                                           | % Daily Value *             |
| Total Fat 17g                                             | 26%                         |
| Saturated Fat 7g                                          | 34%                         |
| Trans Fat 1g                                              |                             |
| Polyunsaturated Fat N/A                                   |                             |
| Monounsaturated Fat N/A                                   |                             |
| Cholesterol 55mg                                          | 18%                         |
| Sodium 470mg                                              | 20%                         |
| Total Carbohydrate 1g                                     | 0%                          |
| Dietary Fiber 0g                                          | 0%                          |
| Sugars 1g                                                 |                             |
| Protein 15g                                               |                             |
| Vitamin A                                                 | 0%                          |
| Vitamin C                                                 | 0%                          |
| Calcium                                                   | 0%                          |
| Iron                                                      | 8%                          |
| * Percent Daily Values are bas                            | ed on a 2,000 calorie diet. |

# **Cooking Instructions**

Thawing Instructions

Keep product in original packaging and place under refrigeration for 60 hours to thaw.

Conventional Oven

Whole product: Remove thawed product from packaging. Place meat and juice in pan; add 1 inch of water. Heat to desired temperature. Remove from oven and let stand 15 minutes before slicing.

8-10 oz slice: Place on serving plate and cover. Put in 350°F oven for 20 minutes. Flip portion after 10 minutes.

NOTE: Holding temperature for hot foods is 135°F.