



## **Beef and Lamb**

### **Inedible Beef, Mechanically Deboned**

**Description:** This is mechanically deboned beef that consists of inedible, clean beef meat derived from post mortem inspected cattle, under 30 months of age, that have been processed at a USDA regulated slaughtering facility. The raw material mix of bones and beef trimmings originate from the edible fabrication line and do not contain any bovine offals or SRM material including brains, tonsils, vertebral column, and spinal cord.

#### **Physical Data**

Color: reddish-brown, typical of beef  
Appearance: frozen, fibrous meaty mass in 50 lb. blocks  
Denaturing: liquid charcoal – in accordance with CFR 325.123(a)

#### **Chemical Data**

Protein: 11.0 % minimum  
Moisture: 72.0 % maximum  
Fat: 20.0 % maximum  
Ash: 5.0 % maximum

#### **Miscellaneous**

The product is processed through a Beehive deboning device. It shall be free from toxic chemicals or foreign material.

A HACCP program has been established.