

MECHANICALLY DEBONED BEEF FRESH OR FROZEN

DESCRIPTION

This mechanically deboned beef product is made from inedible beef meat and fat derived from bones and beef trimmings from post mortem inspected cattle, under 30 months of age, that have been processed at a USDA regulated slaughtering facility. The ingredient materials originate from the edible fabrication line and do not contain bovine CMPAF material including brains, tonsils, vertebral column, or spinal cord.

PHYSICAL DATA

Color: Reddish-brown, consistent with that of wholesome ground beef meat.
Appearance: Frozen, fibrous meaty mass in 50lbs blocks
Denaturing: Liquid charcoal – In accordance with 9 CFR 325.13(a) (2)

ANALYTICAL VALUES

Protein: 11.0% minimum
Moisture: 72.0% maximum
Fat: 9.0% - 19.0%
Ash: 5.5% maximum

NOTICE *These specifications shall govern the sale of the product to you. If you provide different specifications, they are void unless authorized representatives of the parties have signed such specifications.*

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