



**January 3, 2023**

## **General Product Specifications**

**Dear Customer,**

STX Beef Company, LLC produces boneless and bone-in beef products, offal, beef trimmings, and ground beef. All products must meet either the customer specific requirements or STX Beef Company's general product specifications.

### **General Product Specifications**

#### **1.1 Manufacturing**

All STX Beef Company products shall be manufactured and packaged in accordance with current Good Manufacturing Practices and conform with all applicable federal, state, and local laws and regulations. Product shall in no way be adulterated or misbranded. Product will be USDA Prime, Choice, Select, or No-Roll grades. Products will be packed under USDA inspection, under a validated HACCP plan, and conform with any applicable parts of the Code of Federal Regulations, Titles 9 and 7.

#### **1.2 Workmanship and Organoleptic Properties**

All products shall exhibit good workmanship. Products shall be derived from fresh beef, free of "off" colors or odor of any kind.

#### **1.3 Packaging and Labeling**

The product shall be packed in approved packaging and shall be appropriately sealed to ensure product safety and quality for the recommended shelf life. Product labels shall comply with all federal, state, and local laws and regulations. The labels shall correctly identify the product, include lot identification, and be applied and positioned correctly. The package and/or label must include the country of origin. The fabrication date must be clearly marked on the package or label.

#### **1.4 Lot Identification**

Each individual box/container shall bear a legible lot identification number for traceability.

#### **1.5 Temperature**

All products shall be no more than 45°F at time of shipping to customer.

#### **1.6 Microbiological**

All tests performed and requested by customers should be received and meet standards before product is released to customer.



- 1.7 Shelf Life as maintained at proper refrigeration storage temperatures at or below 35°F
- Boneless Cyrovac Box – 60 days
  - Bone in Cyrovac Box – 45 days
  - Combos- 5 days
  - Ground Beef- 28 days

1.8 Chemicals

All chemicals added to the product as a process aid or as an anti-microbial must be approved for its specific use and within the limits set forth by USDA and/or FDA

**Thank you,**

A handwritten signature in blue ink that reads 'David Jacobs'. The signature is written in a cursive style and is positioned above a horizontal line.

David Jacobs,  
Quality Assurance Manager  
**STX BEEF COMPANY, LLC**

FASTE.  
TEXAS.  
TRADITION.