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Product Name: Beef Ground 7oz Patty 80/20

Product Information			
Manufacturer:	Sterling Pacific Meat Co.		
Product Name:	Beef Ground 7oz Patty 80/20		
Brand/Label:	Sterling Pacific Meat		
Manufacture Code:	2010370		
UPC#:	N/A		
Customer Item #:			
Pack and Size:	36/7oz		
Gross Weight:	16.75lbs		
Net Weight:	15.75lbs		
Case Cube:	.56		
Case Dimensions:	18x12x4.5		
Cases Per Pallet:	80		
Pallet Dimensions (Tie X High)	8T 10H		
Minimum Ship Order:	Open		
Lead Time:	2 day		
Effective Dates:	6/11/24		
Case I	nformation		
Product Shelf Life:	14 days from pack date		
Warehouse Requirement	Chilled		
Dry, Freezer, Cooler, Other	Cooler		
Vendor Information			
Vendor Contact Name:	Steve Espinosa		
Customer Service Representative:	Carmen Regalado		
Plant Manager:	Tony Cuevas		
Quality Assurance Manager:	Tony Magidow		
Quality Assurance Manager Telephone Number:	323-838-9400		
After Hours Contact:	323-838-9400		
Company Address:	6114 Scott Way		
City, State, Zip:	Commerce CA 90040		
Company Telephone Number:	323-838-9400		
Fax Number:	323-838-2420		
Terms:	TBD		



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Product Name: Beef Ground 7oz Patty 80/20

Product	Beef Ground 7oz	Raw Material Used:	Fresh Beef Trim Steer
Name:	Patty		
Size of ():	7oz	Lean/Fat %	80/20
Count per	36ct	Initial Plate Size:	
case:		Final Plate Size:	
Equipment	Grinder, Mixer	Patty Dimension	
used:	Hollymatic Patty		
	Machine	Final Case Weight:	15.75lbs
		Batch Size:	Per customer order

Allergens: None

Non-Meat Ingredient List:

None		

Testing Requirements:

Per E.coli program		

Label Requirements:

Procedures:

- 1. Grinder Operator shall look for and identify the Raw Material to be used.
- 2. Record the Raw Material Information on Incoming Raw Material Log, Form #58.
- 3. Accepted Raw Material shall be mixed and extruded through coarse grind plate and will then move to the mixer automatically.
- 4. Batch shall be completely loaded into the
- 5. Once in the mixer, the coarse ground beef shall be blended for 2-4 minutes.
 - a. Product temperature shall be below (30-36) degrees Fahrenheit. If it is higher than this, apply CO2 at this step. Add enough CO2 to bring the product in the desired temperature range.
- 6. Coarse ground beef will then be automatically transferred to the final grinder.
- 7. Product will be ground at the final grinder using required plate and placed in a buggy.
- 8. Ground Beef packaging and size, shape etc. information shall be on work order. Follow instructions on work order. 7oz patty conveyor belt is set at ½" height.
- 9. Finished product shall be properly identified. All patties are Quick frozen



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Product Name: Beef Ground 7oz Patty 80/20

Appearance:

Color:	Uniform Reddish pink typical of fresh ground beef. Depending on fat percentage, the
	more fat the lighter the color.
Smell:	Typical of fresh ground beef, no off or putrid odors
Texture:	Smooth, loosely packed but not falling apart.

Packaging: Refer to Work Order for specifc Packaging requests.

Coding System:

Product has Production Date stamped on each box and also the Julian date.

Production Date: mmmddyyyy (mmm=month; dd=day; yyyy=Year)

Julian Date: JJJ (JJJ=Julian)

Nutrition Information:

Nutrition Facts		
Portion Size	113 g	
Amount Per Portion	287	
Calories ²		
% Daily	y Valu	e '
Total Fat 23g	29	%
Saturated Fat 8.6g	43	%
Cholesterol 80mg	27	%
Sodium 75mg	3	%
Total Carbohydrate 0g	0	%
Dietary Fiber 0g	0	%
Sugar 0g		
Protein 19g	38	%
Vitamin D 0.1mcg	0	%
Calcium 20mg	2	%
Iron 2.2mg	12	%
Potassium 305mg	6	%
* The % Daily Value (DV) tells you how much a nut serving of food contribute to a daily diet. 2000 calo day is used for general nutrition advice.		



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Approved By:	Signature:	Created By:	Date:
Tony Cuevas	- Andre Elleby	Carmen Regalado	6/11/24
Document History			Date
Created			6/11/24