



TECHNICAL SPECIFICATION

STANDARD REFERENCE SHEET · ENGLISH

Frozen beef

Frozen beef

Reference values from the existing The Brokers catalogue · English

Parameters published by the catalogue

PARAMETER	REFERENCE
Product	Frozen beef
Origin stated	Brazil
Grade stated	A
Presentation	Frozen
Stated freezing process	BQF — Block Quick Frozen (source wording)
Storage and transport	-18 °C

Qualitative characteristics listed by the source

PARAMETER	REFERENCE
Freshness and cleanliness	Fresh and clean (as described by the source)
Odour	No unpleasant smell
Feathers or hair	No feathers or hair
Bruising	No bruising
Ammonia burns	No ammonia burns
Blood stains	No excessive blood stains

Presentation and packaging

PARAMETER	REFERENCE
Option 1	Boxes labelled in English and Chinese (per the page); package weight and presentation are not published.

Product cuts listed in the catalogue

PARAMETER	REFERENCE
Cut 01	Boneless beef brisket

REFERENCE NOTE

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PARAMETER	REFERENCE
Cut 02	Boneless upper part (short ribs)
Cut 03	Boneless lower part (short ribs)
Cut 04	Boneless thick flank
Cut 05	Boneless beef brisket (navel plate)
Cut 06	Boneless ribeye
Cut 07	Boneless rolled beef cut
Cut 08	Boneless fore shank
Cut 09	Boneless "Paleta polar" (source trade term; confirm)
Cut 10	Meat bone from the lower neck
Cut 11	Boneless outside flat
Cut 12	Inside flat
Cut 13	Boneless rump steak
Cut 14	Boneless knuckle
Cut 15	Boneless topside
Cut 16	Boneless hindquarter
Cut 17	Boneless striploin
Cut 18	Boneless Spencer Roll
Cut 19	Boneless beef neck
Cut 20	Boneless beef shoulder
Cut 21	Boneless lower-shoulder cut
Cut 22	Boneless beef hump
Cut 23	Boneless beef chuck
Cut 24	Beef omasum
Cut 25	Forequarter
Cut 26	Outside flank
Cut 27	Shank
Cut 28	Beef tenderloin
Cut 29	Beef trimmings

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PARAMETER	REFERENCE
Cut 30	“Chambão” (source trade term; confirm)
Cut 31	Honeycomb tripe
Cut 32	Tripe
Cut 33	Scalded aorta
Cut 34	Marrow
Cut 35	Reticulated honeycomb tripe

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