



**NATIONAL BEEF PACKING CO. LLC**  
**DRESSED BEEF CARCASS SPECIFICATION**

Updated: December, 2014

The standard carcass trim for National Beef Packing Co. LLC for all Beef Carcasses prior to the hot scale is as follows:

A finished dressed carcass consists of the main skeleton and muscle/fat components after removal of; hide, cod udder fat, head (and head by products to include head meat, cheek neat, oxlips, snout, tongue, temple meat, etc), fore feet (removed between the Carpus and Metacarpus), hind feet (removed between the Tarsus and Metatarsus), tail, paunch, intestines (large and small), viscera, lungs, trachea, kidney, heart, heart fat, liver, weasand, sweetbread glands, and any defects found on the carcass to include (but not limited to) excessive bruises, contaminations, buckshot, adhesions, grubs, etc.

After passing FSIS final rail inspection the dressed beef carcasses is then transferred to hot boxes for chilling, to the sales cooler for grading, sorting and staging, then to the fabrication floor for further processing.

V.P. Tech. Services *Brenden McCullough*

**Dressed Carcass**

