Domestic Beef Product Satisfaction Information

Animal Protein
North America

Beef

Thank you for requesting general information regarding the cooking and lethality process for Cargill raw beef products. For purposes of calculating age of a particular meat product, consider day zero as the date of production/pack. Our goal is to deliver fresh boxed beef to the first receivers within 14 days from the date of pack and fresh ground beef within 7 days after the date of pack. The dates contained here are recommendations only considering all proper cold chain and product handling is followed by customers and/or consumers once product leaves Cargill's control. This is not a shelf life guarantee; these recommendations apply to those products that typically do not contain a stated shelf life on the package. For most all ground beef and for products destined for retail display (case ready products), the shelf life information shall be clearly displayed on the product and/or box label.

Product Satisfaction Information

Fresh Beef	**Days**
Vacuum, Bone-In	35
Vacuum, Boneless	42
Ground Beef: Chubs	23
Trimmings	5

*Product is to last up to the satisfaction guarantee days in the masterbag. We guarantee 3 days out of the masterbag if removed ≤ 3 days prior to satisfaction guarantee after pack; 2 days if removed 2 days prior to satisfaction guarantee and 1 day if removed 1 day prior to satisfaction guarantee. See case label for detailed date information.

Frozen Beef	**Days**
Vacuum, Bone In or Boneless	365
Variety Meats	180
Finely Textured Beef (FTB)	180, unless otherwise stated on the product label.

Our production code dating system on external product packaging consists of the production period, then of an open date stating the month, day of the month, and the last two digits of the calendar year.

For example: Period 1 January 01, 2013 would be 1010113
Period 2 June 19, 2011 would be 2061911
Period 1 November 17, 2016 would be 1111716

In addition, all of our fresh retail ground beef items exhibit a "USE BY/FREEZE BY" or "Best Before" date on all internal and/or external packaging.

The following refrigerated temperatures must be maintained to comply with the Cargill Product Satisfaction Guidelines.*

Receiving Delivery Trailer:	28°F to 38°F (-2.2°C to 3.3°C)
Warehouse Receiving:	28°F to 45°F (-2.2°C to 7.2°C)
Warehouse Storage:	28°F to 32°F (-2.2°C to 0.6°C)
Picking Slots:	28°F to 32°F (-2.2°C to 0.6°C)
Truck Transport:	28°F to 32°F (-2.2°C to 0.6°C)
Operator / Retail Storage:	28°F to 32°F (-2.2°C to 0.6°C)
Frozen Storage	At or below 0°F (-17.4°C)

*Source: North American Meat Processors Associations Meat Buyers Guide (NAMPOMETER

Proper product handling and cold chain management begins with us, the manufacturer. You and your customers also play key roles in maintaining the chain of product freshness and shelf life. Maintaining product quality requires **time** and **temperature** management. Keeping meat **consistently cold** and **in the proper packaging** are also key to maintaining optimal quality and freshness. Temperature control devices are designed to maintain product temperatures, fresh product should always be maintained below 40º F. The above guidelines provide temperature control recommendations for devices maintained and operating properly.

Products sold fresh and then frozen by the customer do not have a guarantee. Fresh products that are properly frozen in the intact original packaging prior to the stated “use or freeze by” or “best before” date on the package and maintained at or below 0°F, shall not exhibit an outgrowth of spoilage organisms.

Stated package dating overrides any guidelines stated by this letter. Additionally, product guarantees are not valid when the product is handled and/or stored outside the intended recommendations. Cargill reserves the right to review all refrigeration and product rotation records prior to settling any claims which might result from the stated guarantee on the package. Frozen products that are thawed and refrozen or removed from original intact packaging shall not carry a guarantee.

***Claims**: The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions for your products.*

Contact

FSQR Customer Value North America
NA-FSQRInfo@Cargill.com
https://www.cargill.com/meat-poultry/meat-food-safety
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