Frozen beef trimmings

01 / Product perspective

COMPARE USABLE YIELD, NOT GROSS WEIGHT ALONE

Trim, bone, skin and fat change the usable yield of a meat purchase. Nutrition values refer to the edible raw comparator, not to a carton or a whole carcass. Trials should follow the buyer's own validated processing and food-safety procedures.

TRIM-BLEND COMPOSITION

Beef trimmings have a blend-dependent fat/protein profile. Request the agreed lean/fat definition, a representative sample and analysis of the offered blend. A generic lean-cut table is not substituted.

BUILD THE RIGHT ANALYTICAL PROFILE

Ask for results on a stated sample and reporting basis. Include moisture, the relevant composition measures, test method, sample date and lot identity. Leave a parameter unconfirmed until the offered product is defined.

Use page 3 to record the analytical profile and supporting documents you need.

WHY THE BASIS MATTERS

A profile for a differently processed ingredient can give a false comparison. The food state, tissue, recipe, moisture and analytical basis should match the proposed use. Product-specific requirements on the following page help turn research into a clear purchasing brief.

RESEARCH SOURCES

USDA FoodData Central, SR Legacy: Comparator selection and reporting-basis guidance. No mismatched numerical food profile has been assigned.
Open the nutrition reference

Open the product and latest enquiry

Frozen beef trimmings

02 / Practical evaluation & sourcing

TRANSLATE THE APPLICATION INTO MEASURABLE ACCEPTANCE

For Frozen beef trimmings, compare samples under the same production conditions. Agree the measurement method and acceptance limits before using the result to assess a commercial shipment.

YOUR PRODUCT-SPECIFIC TRIAL BRIEF

01 / Lean-to-fat target and method: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

02 / Particle or piece size: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

03 / Permitted tissues and trim rules: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

04 / Block weights and packing: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

YIELD DEFINITION

Bone and removable trim can distort price comparisons.

Request: Gross, net and edible-yield basis plus agreed trim tolerances.

THAW LOSS AND PORTIONING

Handling conditions influence recoverable product.

Request: A controlled thaw/portioning trial with the same method for each lot.

COLD-CHAIN INTEGRITY

Freezer storage preserves the product but is not a pathogen kill step.

Request: Agreed temperature limits, records and handling instructions.

PACKAGING BARRIER

Poor seals and air exposure can impair frozen quality.

Request: Pack integrity, food-contact suitability and freezer-storage validation.

STORAGE AND DOCUMENT BASIS

Keep the frozen cold chain intact; freezing does not sterilise meat. Packing, shelf life and operating limits must follow the offered product's validated instructions.

Research reference: USDA FSIS - Freezing and Food Safety

Frozen beef trimmings

03 / Complete your purchasing brief

Fill in these fields, save a completed copy and email it as an attachment to info@saiagrobrazil.agr.br. For an immediate online enquiry, use the product link below.

YOUR NAME

COMPANY

BUSINESS EMAIL

PHONE / WHATSAPP

PRODUCT / GRADE

Frozen beef trimmings

QUANTITY AND UNIT

PURCHASE FREQUENCY

Select frequency

DESTINATION COUNTRY

PORT / NAMED PLACE

PREFERRED TRADE TERM

To be discussed

SHIPMENT / RECEIVING PERIOD

PACKING PREFERENCE

To be discussed

YOUR INTENDED APPLICATION

TECHNICAL TARGETS / NUTRITION BASIS / REQUIRED ANALYSIS

INSPECTION / DOCUMENTS / LABELLING REQUIREMENTS

☐ I agree that SAI Agro Brazil may use these details to respond to my enquiry.

EMAIL THE SAVED PDF

Open product enquiry

Privacy policy

Email opens a draft; attach your saved PDF before sending. Save locally before closing your PDF reader. This brief is an enquiry, not a purchase contract.