

# **SERIOUS STEAK SPECS**

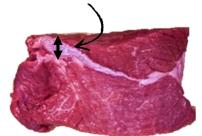
Shelf life upon arrival is <u>7 days.</u> Steaks must be shaped Prior to evaluation.

## **SIRLOIN**

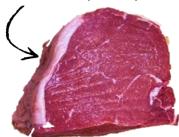
<b>Portion Weight</b>	Tolerance +/-
11 oz	1 oz
8 oz	1 oz
5 - 6 oz	1 oz

Min. Thickness		
1.0 inch		
Max. Thickness		
1.75 inch		

#### 1/4" max width for Sciatic



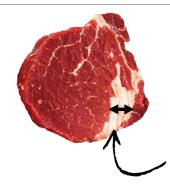




#### **FILET**

<b>Portion Weight</b>	Tolerance +/-	Min Thickness	<b>Max Thickness</b>
8 oz	1 oz	.9"	3.5"
6 oz	.6 oz	.9"	3"





- Intramuscular fat is acceptable up to 3/8th" width when surrounded by lean
- Minimum of 1' diameter on either side
- External soft fat acceptable up to 1/8"

#### **RIBEYE**

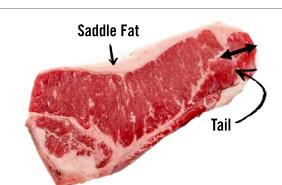
<b>Portion Weight</b>	Tolerance +/-	Min. Thickness
13 oz	2 oz	.75"



- Tail must not exceed 2" measured from the center of eyes lean point to tip of the tail
- Any Ribeye outside the weight tolerance can be cut up for chili application and credited the difference
- Excessive fat can be trimmed if weight tolerance can be maintained

#### **BI STRIP**

<b>Portion Weight</b>	Tolerance +/-	Min. Thickness
16 oz	2 oz	.75"



- Maximum saddle fat thickness of 1/2 inch
- No loose hanging pieces
- Maximum tail length 1.5 inch on one side
- Excessive fat can be trimmed if weight tolerance can be maintained
- The Bone must not be ragged or broken with splinters

### **BI RIBEYE**

<b>Portion Weight</b>	Tolerance +/-	Min. Thickness
18 oz	3 oz	.5"



- The Bone must not be ragged or broken with splinters
- No minimum bone size
- Excessive fat can be trimmed if weight tolerance can be maintained

### **PORTERHOUSE**

<b>Portion Weight</b>	Tolerance +/-	Min. Thickness
18 oz	3 oz	.5"



- Minimum eye tender is 1.25" on at least one side – measure both sides
- Maximum saddle fat thickness of 1/2 inch
- Maximum tail length 1.5 inch on one side
- Excessive fat can be trimmed if weight tolerance can be maintained

#### 3.5oz FILET

<b>Portion Weight</b>	Tolerance +/-
3.5 oz	0.6 oz

**CENTER CUT** 



Cook with grain running vertically

TAPERED CUT





Cook on side with largest surface area

Scan this QR
Code to access
the Supply Chain
Claim Tool

INFORMATION REQUIRED FOR CREDIT SUBMISSION			
☐ Pictures of Product for Credit	☐ Reason for Claim	□ Item Number	
□ Dollar Amount for Credit	□ Delivery Date	☐ Invoice Number	
□ Quantity Requested for Credit	□ Product Lot Code	□ Vendor Info	

Reach out to Supply Chain support with any questions on Steak Specifications or to apply for credit.

supplychainsupport@bloominbrands.com