BEEF CHUCK BNLS CHUCK ROLL



Image of product is not meant to represent the actual product trim specification

The Chuck Roll is the boneless, trimmed portion of the blade section from a chuck. It is produced by removal of the chuck clod, chuck tender, chuck cover, bones, backstrap, connective tissue under the feather bones, vertebra, lymph glad, and associated fat. The neck is removed within 2" of the tip of Serratus Ventralis muscle (with a maximum of 2" from Serratus). The blade section is separated from the arm (boneless section) by making a cut parallel to the back starting at 0” from the extreme outer edge of the chuck eye to a 0” measurement at the first rib. Trim outer skin cover and remove fat in the neck to 1/4". Rope meat may remain up to the first rib bone if firmly attached. Subscapularis is removed. Bone tissue and dehydration/discoloration are removed.

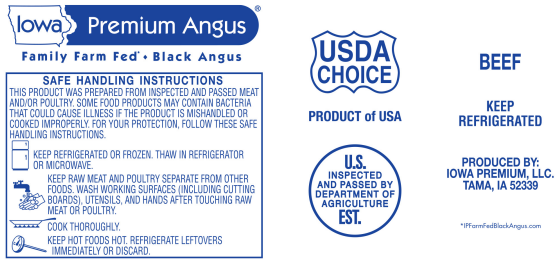
Product Code:	79927	**Case Dimensions:**	15.7500" x 15.7500" x 7.5000"
Description:	BEEF CHUCK BNLS CHUCK ROLL	**Cube:**	1.08
USDA Grade:	Choice	**Pallet Tie x High:**	6 x 9
GTIN:	90710178799271	**Avg Case Weight:**	40.7
		Bags/Box:	2
		Pieces/Box:	2

Brand Logo

Box



Bag Impression



GS-128 Weight Label (sample)

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