

The rib eye cap (3rd muscle) is the cap meat that lies between the scapula chip and the rib eye and is removed from the rib primal. It is derived only from the smallest of the three pieces of cap meat (rhomboideus/serratus ventralis complex). Over all fat is trimmed to 95% lean with some flake fat allowed.

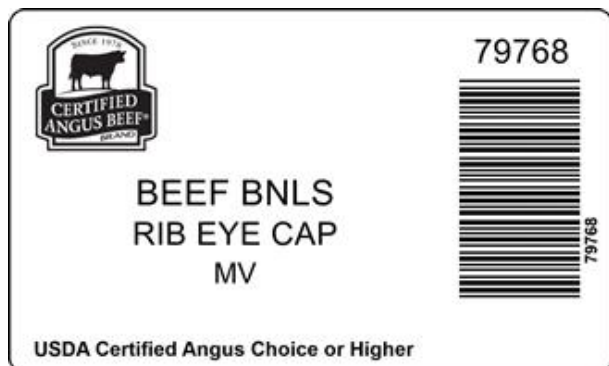


Image of product is not meant to represent the actual product trim specification

**Product Code:** 79768  
**Description:** BEEF BNLS RIB EYE CAP MV  
**Program:** Upper Choice  
**GTIN:** 90710178797680

**Case Dimensions:** 15.7500" x 15.7500" x 7.5000"  
**Cube:** 1.08  
**Pallet Tie x High:** 6 x 9  
**Avg Case Weight:** 21.1  
**Bags/Box:** 6  
**Pieces/Box:** 40

Box End Label



Brand Logo



Box



Bag Impression



GS-128 Weight Label (sample)



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