

BEEF ROUND GOOSENECK



Gooseneck round is the portion of the round remaining after the removal of the Inside Round, Knuckle, Shank Meat, and all bones. The Knuckle, Inside Round and Gooseneck are separated by a cut along the natural seam. The Gooseneck is comprised of the Flat, Eye and Heel in one piece. Surface fat will be an average of 1" with the edges beveled to approximately 1/2". Tendons are trimmed on shank end to expose lean tissue.

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

Product Code:	76752	Pallet Tie x High:	0 x 0
Description:	BEEF ROUND GOOSENECK	Avg Case Weight:	67.6
USDA Grade:	Choice	Bags/Box:	2
GTIN:	90710178767522	Pieces/Box:	2

Brand Logo



Box



Bag Impression



BEEF

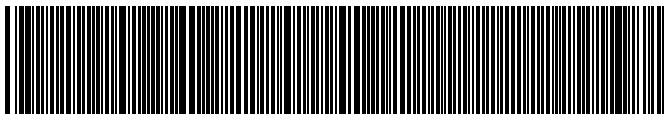
KEEP REFRIGERATED



PRODUCED BY: IOWA PREMIUM, LLC. TAMA, IA 52339

*FarmFedBlackAngus.com

GS-128 Weight Label (sample)



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