BEEF CHUCK SHOULDER CLOD 1/4

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

The Beef Chuck Shoulder Clod is the large muscle complex, which lies posterior to the elbow joint of the shank, and on the shank side of the medial ridge of the blade bone. The clod is removed by a cut along the shank bone on the elbow side to the shoulder joint and disjointing the shoulder. A cut is made along the medial bone following the second natural seam from the bone on the brisket side of the chuck to remove clod. The clod is trimmed to an average of 1/4" fat cover, bevels, and inside fat.

Product Code:	73452	**Pallet Tie x High:**	0 x 0
Description:	BEEF CHUCK SHOULDER CLOD 1/4	**Avg Case Weight:**	81.6
USDA Grade:	Choice	**Bags/Box:**	3
GTIN:	90710178734524	**Pieces/Box:**	3

Brand Logo

Box

Bag Impression

GS-128 Weight Label (sample)

(01)90710178734524(3201)000816(11)261023(21)12345678

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