

BEEF RIB 109 PRIME



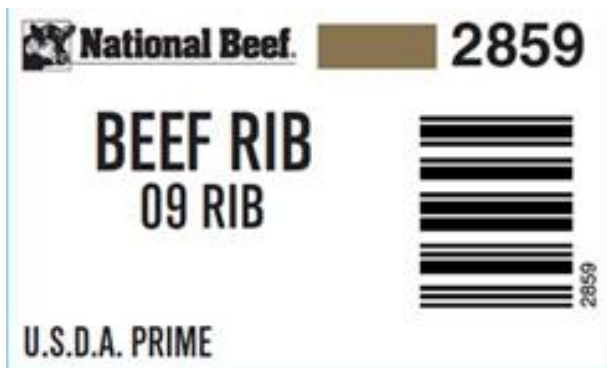
Beef Ribs 09 Style are produced from a rib wing by making a straight saw cut across the ribs starting from a point 3" measured from the extreme outer edge of the ribeye muscle at the 12th rib (loin end). The cut will continue in a straight line to a point measured 4" from the extreme outer edge of the ribeye muscle at the 6th rib (chuck end). The chine bone is removed by straight cut along a line splitting the vertebrae from the feather bones at a point just below the spinal cord channel on one side, and at a point where the rib bones join the vertebrae on the outer side. Some blade meat is allowed to remain. Cap fat trimmed to an average of 1".

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

Product Code: 2859
Description: BEEF RIB 109 PRIME
USDA Grade: Prime
GTIN: 90710178028593

Case Dimensions: 23.6250" x 19.0000" x 9.2500"
Cube: 2.40
Pallet Tie x High: 4 x 6
Avg Case Weight: 59.5
Bags/Box: 2
Pieces/Box: 2

Box End Label



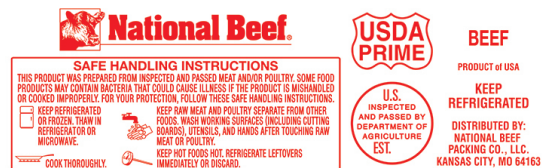
Brand Logo



Box



Bag Impression



GS-128 Weight Label (sample)



(01)90710178028593(3201)000595(11)260625(21)12345678

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