

# BEEF RIB BNLS LIP ON SPLIT



The Beef Rib Bnls. Lip-On Ribeye has the same description and procedure as the Ribeye, except it has a 2" lip extension. Lip is removed at a point 2" from each of the extreme outer edges of the ribeye muscle end. All back strap, cartilage, loose fat and loose meat is removed. The rib finger remains on bone side of rib if firmly attached. A piece of blade meat may remain on the fat surface of lip-on.

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

<b>Product Code:</b>	9226	<b>Pallet Tie x High:</b>	0 x 0
<b>Description:</b>	BEEF RIB BNLS LIP ON SPLIT	<b>Avg Case Weight:</b>	32.7
<b>Program:</b>	Upper Choice	<b>Pieces/Box:</b>	2
<b>GTIN:</b>	90710178092266		

<p>Box End Label</p>	<p>Brand Logo</p>
<p>GS-128 Weight Label (sample)</p> <p>(01)90710178092266(3201)000327(11)260609(21)12345678</p>	

NOTICE: The above statements, recommendations, suggestions and data we believe to be reliable. Nevertheless, all such statements, recommendations, suggestions and data herein above presented are made without guarantee, warranty, or responsibility of any kind on our part. The above information is subject to change without notice.