BEEF RIB BACK RIBS COV (DELUX)

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

The Back Rib is the rib cage produced when making lip-on ribeyes and ribeye rolls. The product shall consist of the intact portion of the 7 ribs and the intercostal meat (rib fingers) from the rib primal remains on the back rib. The chine bone and the thoracic vertebrae are removed. The back rib is cut between 6 and 8 inches in width. Surface fat will be trimmed to approximately 1/2" thickness at any point.

Product Code:	2352	**Case Dimensions:**	23.6250" x 15.7500" x 9.2500"
Description:	BEEF RIB BACK RIBS COV (DELUX)	**Cube:**	1.99
USDA Grade:	Choice	**Pallet Tie x High:**	5 x 7
GTIN:	90710178023529	**Avg Case Weight:**	29.4
		Bags/Box:	4
		Pieces/Box:	8

Box End Label

Brand Logo

National Beef

Box

Bag Impression

GS-128 Weight Label (sample)

(01)90710178023529(3201)000294(11)261009(21)12345678

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