

# BEEF CHUCK BNLS CHUCK STEAK



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

Chuck Roll is the boneless, trimmed portion of the blade section from a chuck. It is produced by removal of the chuck clod, chuck tender, chuck cover, bones, backstrap, lymph gland, and associated fat. The neck is removed at the first rib. Hump is to be completely removed by making a straight cut starting at the edge of chuck eye muscle. The blade section is separated from the arm (boneless section) by making a cut parallel to the back starting at 0" from the extreme outer edge of the chuck eye. The top blade (subscapularis) muscle removed and the Chuck Roll must be squared. The chuck is then cut into steaks approximately 3/4" to 1" variance +/- .2" the end piece maybe .7 to 1.3).

<b>Product Code:</b>	7284	<b>Pallet Tie x High:</b>	0 x 0
<b>Description:</b>	BEEF CHUCK BNLS CHUCK STEAK	<b>Avg Case Weight:</b>	17.7
<b>USDA Grade:</b>	Choice	<b>Pieces/Box:</b>	30
<b>GTIN:</b>	90710178072848		

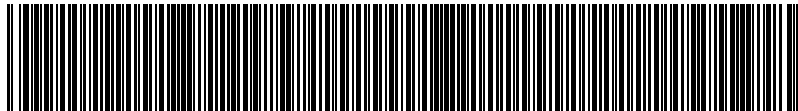
Box End Label



Brand Logo



GS-128 Weight Label (sample)



(01)90710178072848(3201)000177(11)260624(21)12345678

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.