

# BEEF BNLS BRISKET



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

The Beef Brisket is a trimmed brisket made from a primal brisket after removal of the foreshank with lean exposed along the entire length of the tail (cut end) to expose an average thickness of 1/2" lean thickness along length of the tail. All bones, cartilage, shank and clod meat is removed. All cuts are trimmed smooth. The deckle fat is trimmed even with belly lean and flake fat allowed on the belly. The head or point should be rounded off with some arm meat allowed. Surface fat trimmed to an average fat thickness of 3/4" on the outside skin surface, including the breast curve and beveled to an average of 1/2" on the edges. The web muscle is trimmed. Must be a minimum 7" wide measured mid-point between point and tail, just below the deckle fat on the belly side.

**Product Code:** 5724  
**Description:** BEEF BNLS BRISKET  
**Program:** Upper Choice  
**GTIN:** 90710178057241

**Case Dimensions:** 23.6250" x 15.7500" x 9.2500"  
**Cube:** 1.99  
**Pallet Tie x High:** 5 x 7  
**Avg Case Weight:** 63.1  
**Bags/Box:** 4  
**Pieces/Box:** 4

Box End Label



Brand Logo



Box



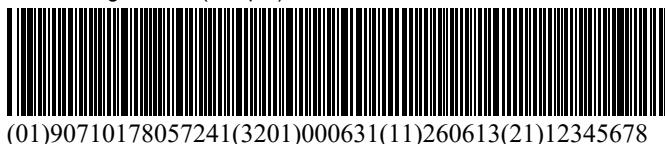
Bag Impression



**SAFE HANDLING INSTRUCTIONS**  
 THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS:  
 KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.  
 KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES INCLUDING CUTTING BOARD, UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.  
 COOK THOROUGHLY.  
 KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

**BEEF**  
  
  
 PRODUCT of USA  
**KEEP REFRIGERATED**  
 DISTRIBUTED BY:  
 NATIONAL BEEF PACKING CO., LLC.  
 KANSAS CITY, MO 64163

GS-128 Weight Label (sample)



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