



The B.I. Lip-On Ribeye is produced from a rib wing by a straight saw cut across the ribs starting from a point approximately 2" from the extreme outer edge of the ribeye muscle at the 12th rib and approximately 2" from the extreme outer edge of the ribeye muscle at the 6th rib. The chine bone is removed just below the spinal cord channel on one side and where the rib bones join the vertebrae. The feather bones, fat cover, connecting blade meat and back strap are removed.

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

Product Code: 5642
Description: BEEF RIB BI LIP ON CHB
USDA Grade: Choice
GTIN: 90710178056428

Case Dimensions: 23.6250" x 15.7500" x 9.2500"
Cube: 1.99
Pallet Tie x High: 5 x 7
Avg Case Weight: 59.8
Bags/Box: 3
Pieces/Box: 3

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 HANDLED 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 BOARDS, UTENSILS, AND HANDS) AFTER TOUCHING RAW MEAT OR POULTRY.
 • COOK THOROUGHLY.
 • KEEP MEAT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR FREEZE.

BEEF

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

GS-128 Weight Label (sample)



(01)90710178056428(3201)000598(11)260624(21)12345678

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