



Beef Loin Flap Meat is a trimmed portion of the bottom sirloin butt and extension of tail to the 13th rib. It consists of a muscle that lies on the internal surface of the flank portion of the loin between the tenderloin and the flank steak. It is removed following the natural seam. The serous membrane, tissue and fat (both sides) are trimmed. Edge of Flap Meat trimmed to approximately <1/2" in thickness. All tag ends, ragged edges and adjacent lean are removed. Seam fat is trimmed flush lean to lean.

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

**Product Code:** 3368  
**Description:** BEEF LOIN FLAP MV  
**Program:** Upper Choice  
**GTIN:** 90710178033689

**Case Dimensions:** 20.6250" x 15.6875" x 7.3750"  
**Cube:** 1.38  
**Pallet Tie x High:** 6 x 9  
**Avg Case Weight:** 19.9  
**Pieces/Box:** 10

Box End Label



Brand Logo



Box



GS-128 Weight Label (sample)



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