BEEF TENDERLOIN STEAK READY



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

Beef Loin Tenderloin Steak Ready is defatted with side muscle removed. The surface fat is removed from the butt end to the silver skin of the tenderloin muscle. The wedge fat underneath the ear is trimmed. Underside of the tenderloin body is trimmed of ribbon meat and ribbon fat. Flake fat averaging 1/8" thickness is allowed. The side muscle shall be removed. Silver skin is removed.

Product Code:	4509	**Case Dimensions:**	23.6250" x 15.7500" x 9.2500"
Description:	BEEF TENDERLOIN STEAK READY	**Cube:**	1.99
USDA Grade:	Prime	**Pallet Tie x High:**	5 x 7
GTIN:	90710178045095	**Avg Case Weight:**	30.0
		Pieces/Box:	6

Box End Label



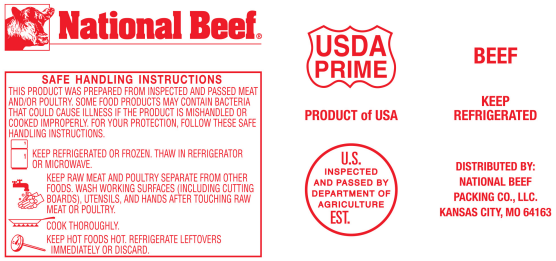
Brand Logo

National Beef

Box



Bag Impression



GS-128 Weight Label (sample)

(01)90710178045095(3201)000300(11)261115(21)12345678

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