

# BEEF TENDERLOIN STEAK READY



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.

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

**Product Code:** 4509  
**Description:** BEEF TENDERLOIN STEAK READY  
**USDA Grade:** Prime  
**GTIN:** 90710178045095

**Case Dimensions:** 23.6250" x 15.7500" x 9.2500"  
**Cube:** 1.99  
**Pallet Tie x High:** 5 x 7  
**Avg Case Weight:** 27.7  
**Pieces/Box:** 6

Box End Label



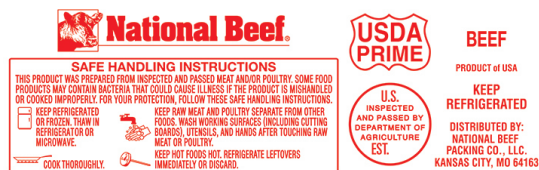
Brand Logo



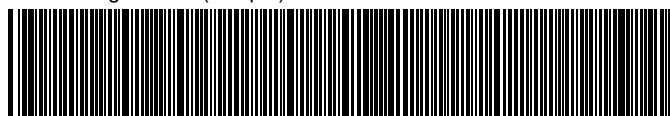
Box



Bag Impression



GS-128 Weight Label (sample)



(01)90710178045095(3201)000277(11)260613(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.