

BEEF LOIN TOP BUTT BNLS 1/4

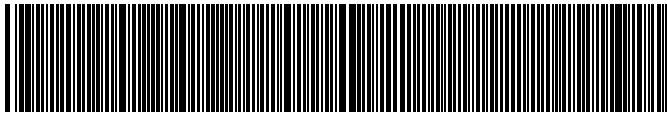


The Beef Loin-Top Butt Bnls is the boneless trimmed portion of the bone-in top sirloin. It is produced by removal of the hip bone and vertebrae. The top butt is separated from the bottom butt by and the pelvic bone is removed. Trim surface fat to an average 1/4" thickness. Presence of rope meat and underlying heavy tissue may remain. Pelvic fat is trimmed and the seam fat is not dug out but is trimmed lean to lean.

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

Product Code:	73475	Pallet Tie x High:	0 x 0
Description:	BEEF LOIN TOP BUTT BNLS 1/4	Avg Case Weight:	76.1
USDA Grade:	Select	Pieces/Box:	5
GTIN:	90710178734753		

GS-128 Weight Label (sample)



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