

# BEEF ROUND INSIDE

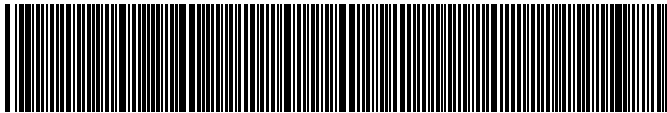


The Beef Inside Round is located between the knuckle and gooseneck round. The inside round and the gooseneck round are separated from each other by cutting it free of the bone along the natural seam between the two sections. Overall surface fat cover is trimmed to an average 1". Oyster meat will remain if firmly attached.

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

<b>Product Code:</b>	76765	<b>Pallet Tie x High:</b>	0 x 0
<b>Description:</b>	BEEF ROUND INSIDE	<b>Avg Case Weight:</b>	85.0
<b>USDA Grade:</b>	Select	<b>Pieces/Box:</b>	3
<b>GTIN:</b>	90710178767652		


GS-128 Weight Label (sample)



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