

BEEF ROUND-INSIDES



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

Product Code: 5562
Description: BEEF ROUND-INSIDES
USDA Grade: Choice
GTIN: 90710178055629

Case Dimensions: 23.6250" x 19.0000" x 9.2500"
Cube: 2.40
Pallet Tie x High: 4 x 6
Avg Case Weight: 82.9
Bags/Box: 3
Pieces/Box: 3

Box End Label



Brand Logo



Box



Bag Impression

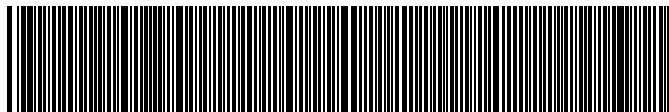


SAFE HANDLING INSTRUCTIONS:
 THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS HANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.
 KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.
 KEEP THIS MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS, UTENSILS, AND HANDS) AFTER TOUCHING RAW MEAT OR POULTRY.
 COOK THOROUGHLY.
 KEEP MEAT/FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

BEEF


 PRODUCT OF USA
KEEP REFRIGERATED
 DISTRIBUTED BY:
 NATIONAL BEEF PACKING CO., LLC.
 KANSAS CITY, MO 64163

GS-128 Weight Label (sample)



(01)90710178055629(3201)000829(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.