BEEF BRISKET FLAT



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

The Beef Brisket Flat Split Multivac is derived from a Beef Brisket Flat 1/4". The surface fat and bevel is trimmed to an average 1/8" thickness. Surface fat between exposed web muscle and main brisket body not to exceed a maximum of 1" in width (measured lean to lean). The web is trimmed smooth to the contour of the main body of the brisket. The belly or inside fat is trimmed; flake fat is allowed to approximately 1/8". The Brisket Flat will be split length wise approximately in half.

Product Code:	9688	**Case Dimensions:**	20.6250" x 15.6875" x 7.3750"
Description:	BEEF BRISKET FLAT	**Cube:**	1.38
Program:	Upper Choice	**Pallet Tie x High:**	6 x 9
GTIN:	90710178096882	**Avg Case Weight:**	44.2
		Pieces/Box:	16

Box End Label



Brand Logo

SINCE 1978
CERTIFIED ANGUS BEEF® BRAND

Box



GS-128 Weight Label (sample)

(01)90710178096882(3201)000442(11)261122(21)12345678

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