BLOCK READY PEELED KNUCKLE



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

The Block Ready Beef Round Peeled Knuckle is derived from the peeled knuckle by cutting the vastus lateralis and the rectus femoris from the sartorius, vastus medialis, and vastus intermedialis muscles through the natural seams. All patella fat and surface fat is to be trimmed off allowing for flake fat not to exceed 1/8". The patella end is blocked off square to expose no less than 2" continuous lean. The vastus lateralis and the rectus femoris are separated by cutting through the seam. The sartorius, vastus medialis, and vastus intermedialis shall be removed by cutting through the natural seams.

Product Code:	6982	**Case Dimensions:**	23.6250" x 15.7500" x 9.2500"
Description:	BLOCK READY PEELED KNUCKLE	**Cube:**	1.99
USDA Grade:	Choice	**Pallet Tie x High:**	5 x 7
GTIN:	90710178069824	**Avg Case Weight:**	46.9
		Bags/Box:	6
		Pieces/Box:	6

Box End Label



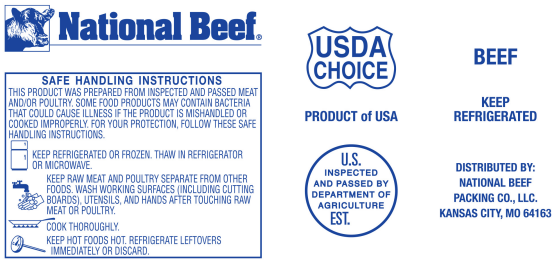
Brand Logo

National Beef®

Box



Bag Impression



GS-128 Weight Label (sample)

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