

# BEEF ROUND-OUTSIDE FLAT



The Beef Round Flat 1/4" is the portion of the Round Gooseneck remaining after the removal of the Heel and Eye of Round. Attached muscles are removed following the natural seam. Surface fat and bevels is trimmed to an average 1/4" in thickness. Belly fat is trimmed with flake fat allowed. Side strap will be trimmed back to expose a trace of lean along the side. Heavy tendon on "nose" of flat will be removed. Heavy tendon on heel end (tail) of flat is trimmed flush with main muscle. Approximately 50% lean will be exposed on the "tail" of the flat.

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

<b>Product Code:</b>	7626	<b>Case Dimensions:</b>	23.6250" x 15.7500" x 9.2500"
<b>Description:</b>	BEEF ROUND-OUTSIDE FLAT	<b>Cube:</b>	1.99
<b>USDA Grade:</b>	Choice	<b>Pallet Tie x High:</b>	5 x 7
<b>GTIN:</b>	90710178076266	<b>Avg Case Weight:</b>	58.6
		<b>Bags/Box:</b>	4
		<b>Pieces/Box:</b>	4

Box End Label



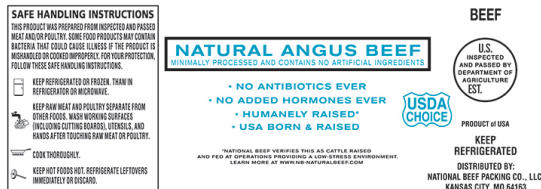
Brand Logo



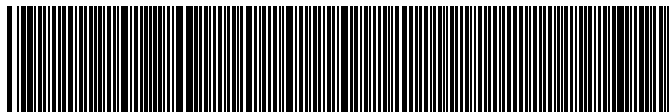
Box



Bag Impression



GS-128 Weight Label (sample)



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