



The Beef Loin – Tri-Tip is the portion of the bottom butt after the ball, flap, and cone fat have been removed. Surface fat is to be left on top, not to be more than ½”. Cone fat is to be removed to blue tissue. Some flake fat is allowed. All bloodshot, woody, or discolored tissue is removed

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

**Product Code:** 3832  
**Description:** BEEF LOIN TRI TIP MV  
**USDA Grade:** Choice  
**GTIN:** 90710178038325

**Case Dimensions:** 20.6250" x 15.6875" x 7.3750"  
**Cube:** 1.38  
**Pallet Tie x High:** 6 x 9  
**Avg Case Weight:** 44.3  
**Pieces/Box:** 12

Box End Label



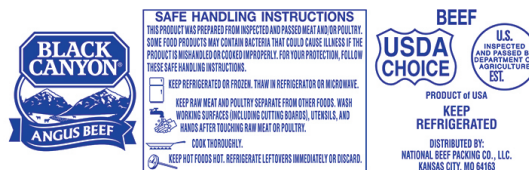
Brand Logo



Box



Bag Impression



GS-128 Weight Label (sample)



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