

BEEF HANGING TENDER CH CHB



The Hanging Tender is located in the loin area of the “open” side of the hindquarter between the kidney knob and the chine bone. There is only one per carcass. The external fat and heavy sinew are trimmed to an average 1/8". Blood vessels, glands, and fat are removed. Approximately 25% of tough skin is removed. Should be approximately 85–90% visible lean. Hanging tenders with approximately 1/2 of the piece damaged may be sent as #1 product

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

Product Code:	5352	Case Dimensions:	23.6250" x 15.7500" x 9.2500"
Description:	BEEF HANGING TENDER CH CHB	Cube:	1.99
USDA Grade:	Choice	Pallet Tie x High:	5 x 7
GTIN:	90710178053526	Avg Case Weight:	58.9
		Bags/Box:	6
		Pieces/Box:	24

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 RAW 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 FREEZE.

BEEF


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

GS-128 Weight Label (sample)



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