

BEEF FLANK FLANK STEAK



Flank Steak is the flat, elongated muscle embedded under the serous membrane inside the cod end of the flank. The flank steak is trimmed of excess fat, although flake fat is allowed. Bottom of flank steak is trimmed and beveled to have a tear drop shape with an average of no more than 1/2" of fat past the main lean tips of the flank.

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

Product Code:	9216	Case Dimensions:	23.6250" x 15.7500" x 9.2500"
Description:	BEEF FLANK FLANK STEAK	Cube:	1.99
Program:	Upper Choice	Pallet Tie x High:	5 x 7
GTIN:	90710178092167	Avg Case Weight:	83.2
		Bags/Box:	6
		Pieces/Box:	30

Box End Label



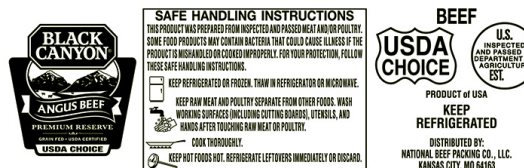
Brand Logo



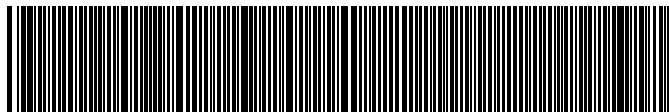
Box



Bag Impression



GS-128 Weight Label (sample)



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