







The Beef Rib 2X2 BI Tomahawk Ribeye is produced from the rib quarter, it include 7 ribs (ribs 6 through 12); the navel plate is removed, the rib is marked as a 2X2 Ribeye by measuring 2" from the outer edge of the loin end continuing in a straight line cut to a point 2" from the outer edge of the Chuck end. Leaving the rib bones attached, the short rib plate is boned out to the 2" mark. The rib bones will be sawed in a straight line cut 8" to 10.5" from the end of the lip of the Ribeye. The rib finger meat is removed. Surface fat will be trimmed smooth to an average 1/4", lip thickness will average 1" in thickness along the edge of the Ribeye.

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

<b>Product Code:</b>	2718	<b>Case Dimensions:</b>	23.6250" x 19.0000" x 9.2500"
<b>Description:</b>	BEEF RIB BI LIP ON 10X10 F/R	<b>Cube:</b>	2.40
<b>Program:</b>	Upper Choice	<b>Pallet Tie x High:</b>	4 x 6
<b>GTIN:</b>	90710178027183	<b>Avg Case Weight:</b>	27.4
		<b>Bags/Box:</b>	1
		<b>Pieces/Box:</b>	1

<p>Box End Label</p> 	<p>Brand Logo</p> 
<p>Box</p> 	<p>Bag Impression</p> 
<p>GS-128 Weight Label (sample)</p>  <p>(01)90710178027183(3201)000274(11)260624(21)12345678</p>	

NOTICE: The above statements, recommendations, suggestions and data we believe to be reliable. Nevertheless, all such statements, recommendations, suggestions and data herein above presented are made without guarantee, warranty, or responsibility of any kind on our part. The above information is subject to change without notice.