



Beef Brisket 1/4" Trim is a trimmed brisket made from a primal brisket. Deckle and all bones are removed. The surface fat is trimmed to an average of 1/4 inch. The deckle fat is trimmed to the fel with flake fat allowed. The head or point should be rounded off, and the fat between the brisket muscle and the web should be. The hard fat along the sternum edge of the brisket is trimmed smooth. The web muscle is trimmed All ragged pieces of meat or fat must be removed. Must be a minimum 6" wide at mid-point between point and end.

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

Product Code: 7418
Description: BEEF BNLS BRISKET 1/4
Program: Upper Choice
GTIN: 90710178074187

Case Dimensions: 23.6250" x 19.0000" x 9.2500"
Cube: 2.40
Pallet Tie x High: 4 x 6
Avg Case Weight: 82.1
Bags/Box: 6
Pieces/Box: 6

Box End Label



Brand Logo



Box



Bag Impression



GS-128 Weight Label (sample)



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