BEEF FLANK FLANK STEAK

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

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.

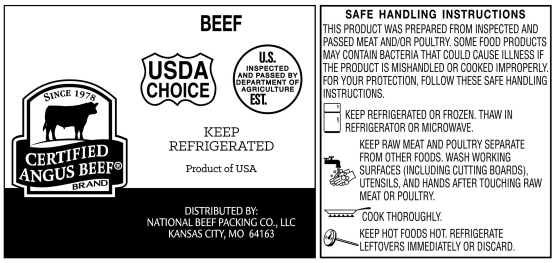
Product Code:	5218	**Case Dimensions:**	23.6250" x 15.7500" x 9.2500"
Description:	BEEF FLANK FLANK STEAK	**Cube:**	1.99
Program:	Upper Choice	**Pallet Tie x High:**	5 x 7
GTIN:	90710178052185	**Avg Case Weight:**	76.5
		Bags/Box:	6
		Pieces/Box:	30

Box End Label

Brand Logo

Box

Bag Impression



GS-128 Weight Label (sample)

(01)90710178052185(3201)000765(11)261119(21)12345678

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