



The Back Rib is the rib cage produced when making lip-on ribeye and ribeye rolls. It consists of ribs 6 through 12 and the intercostal meat (rib fingers) from the rib primal remains on the back rib. Surface fat on the rib cage will not exceed 1/2" thickness over the bones.

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

Product Code: 2242
Description: BF RIB-BACK RIBS COV CH/HI
USDA Grade: Choice
GTIN: 90710178022423

Case Dimensions: 23.6250" x 15.7500" x 9.2500"
Cube: 1.99
Pallet Tie x High: 5 x 7
Avg Case Weight: 33.0
Bags/Box: 5
Pieces/Box: 10

Box End Label



Brand Logo



Box



Bag Impression



GS-128 Weight Label (sample)



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