

# BEEF RIB CENTER CUT BACK RIB



The back rib is the rib cage produced when making boneless lip on ribeyes and/or ribeye rolls. It consists of intercostal meat and ribs 6 through 12. Center cut back ribs are produced by a saw cut approximately 2" from the ribs dorsal edges removing the "Knuckles" and associated intercostal meat at the vertebrae/rib juncture. Surface fat will be trimmed to approximately 1/2" thickness at any point.

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

<b>Product Code:</b>	2292	<b>Case Dimensions:</b>	23.6250" x 15.7500" x 9.2500"
<b>Description:</b>	BEEF RIB CENTER CUT BACK RIB	<b>Cube:</b>	1.99
<b>USDA Grade:</b>	Choice	<b>Pallet Tie x High:</b>	5 x 7
<b>GTIN:</b>	90710178022928	<b>Avg Case Weight:</b>	43.8
		<b>Bags/Box:</b>	20
		<b>Pieces/Box:</b>	20

Box End Label



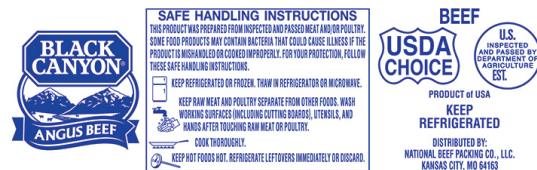
Brand Logo



Box



Bag Impression



GS-128 Weight Label (sample)



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