

# BEEF HANGING TENDER



The Hanging Tender is located in the loin area of the “open” side of the hindquarter between the kidney knob and the chine bone. There is only one per carcass. The external fat and heavy sinew are trimmed to an average 1/8". Blood vessels, glands, and fat are removed. Approximately 25% of tough skin is removed. Should be approximately 85–90% visible lean. Hanging tenders with approximately 1/2 of the piece damaged may be sent as #1 product

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

<b>Product Code:</b>	79957	<b>Pallet Tie x High:</b>	0 x 0
<b>Description:</b>	BEEF HANGING TENDER	<b>Avg Case Weight:</b>	30.8
<b>USDA Grade:</b>	Choice	<b>Bags/Box:</b>	6
<b>GTIN:</b>	90710178799578	<b>Pieces/Box:</b>	12

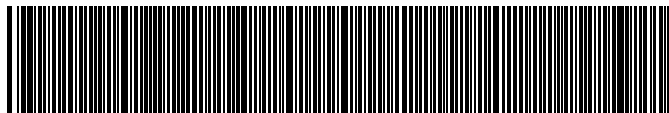
Brand Logo



Bag Impression



GS-128 Weight Label (sample)



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