BEEF LOIN SHORT LOIN 0X1



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

The Short Loin is the anterior portion of the loin, separated from the sirloin. The flank portion is removed. A cut is made approximately 1" from the extreme outer edge of the eye muscle at the rib end, and approximately 0" from the extreme outer muscle of the butt end. The flank is removed. The exterior fat of the short loin is trimmed to approximately ¼" (plus/minus 1/4"). Fat in the saddle area is bridged from lean to lean. The end of the 13th rib and the knob on the end of the vertebra is sawed. Remaining pin bone is removed.The fat covering the tenderloin is trimmed to the blue tissue with flake fat allowed. Seam fat lying between the tender and the bone on the sirloin end will not be removed.

Product Code:	3432	**Case Dimensions:**	23.6250" x 19.0000" x 9.2500"
Description:	BEEF LOIN SHORT LOIN 0X1	**Cube:**	2.40
USDA Grade:	Choice	**Pallet Tie x High:**	4 x 6
GTIN:	90710178034327	**Avg Case Weight:**	75.4
		Bags/Box:	3
		Pieces/Box:	3

Box End Label



Brand Logo



Box



Bag Impression



GS-128 Weight Label (sample)

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