

# BEEF LOIN BNLS TOP BUTT 1/4"



The Beef Loin-Top Butt Bnls is the boneless trimmed portion of the bone-in top sirloin. It is produced by removal of the hip bone and vertebrae. The top butt is separated from the bottom butt by and the pelvic bone is removed. Trim surface fat to an average 1/4" thickness. Presence of rope meat and underlying heavy tissue may remain. Pelvic fat is trimmed and the seam fat is not dug out but is trimmed lean to lean.

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

**Product Code:** 4479  
**Description:** BEEF LOIN BNLS TOP BUTT 1/4"  
**USDA Grade:** Prime  
**GTIN:** 90710178044791

**Case Dimensions:** 23.6250" x 19.0000" x 9.2500"  
**Cube:** 2.40  
**Pallet Tie x High:** 4 x 6  
**Avg Case Weight:** 77.0  
**Bags/Box:** 5  
**Pieces/Box:** 5

Box End Label



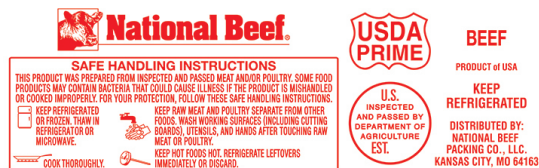
Brand Logo



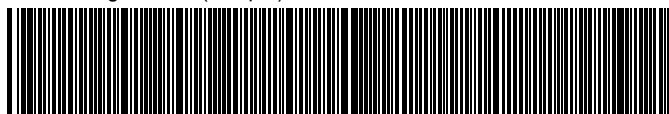
Box



Bag Impression



GS-128 Weight Label (sample)



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