BEEF LOIN BI STRIP 1X1 1/4

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

After tenderloin, bottom butt and top butt have been removed; the chine bone is sawed at approximately the center of the spinal cavity. The angles for sawing the chine are through the spinal groove removing chines however, not to expose lean. The strip loin lip is trimmed at a point approximately 1" from the extreme outer edge of the eye muscle at the rib end of the loin, approximately 1" from the extreme outer edge of the eye muscle in the butt end. Overall fat cover is trimmed to an average of 1/4" thickness. The fat edges at both muscle ends of the strip loin are beveled to an average of 1/4". Inside fat on tail of strip is smoothed to approximately 1/4".

Product Code:	74448	**Case Dimensions:**	15.7500" x 15.7500" x 9.2500"
Description:	BEEF LOIN BI STRIP 1X1 1/4	**Cube:**	1.33
Program:	Upper Choice	**Pallet Tie x High:**	5 x 6
GTIN:	90710178744486	**Avg Case Weight:**	57.0
		Bags/Box:	4
		Pieces/Box:	3

Box End Label

Brand Logo

Box

Bag Impression

GS-128 Weight Label (sample)

(01)90710178744486(3201)000570(11)261009(21)12345678

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