

BEEF CHUCK SHOULDER CLOD 1/4

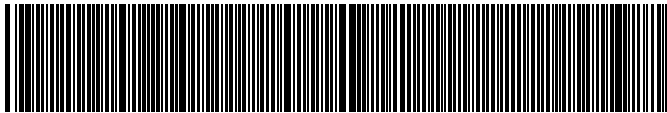


The Beef Chuck Shoulder Clod is the large muscle complex, which lies posterior to the elbow joint of the shank, and on the shank side of the medial ridge of the blade bone. The clod is removed by a cut along the shank bone on the elbow side to the shoulder joint and disjuncting the shoulder. A cut is made along the medial bone following the second natural seam from the bone on the brisket side of the chuck to remove clod. The clod is trimmed to an average of 1/4" fat cover, bevels, and inside fat.

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

Product Code:	73455	Pallet Tie x High:	0 x 0
Description:	BEEF CHUCK SHOULDER CLOD 1/4	Avg Case Weight:	78.6
USDA Grade:	Select	Pieces/Box:	3
GTIN:	90710178734555		

GS-128 Weight Label (sample)



(01)90710178734555(3201)000786(11)260612(21)12345678

NOTICE: The above statements, recommendations, suggestions and data we believe to be reliable. Nevertheless, all such statements, recommendations, suggestions and data herein above presented are made without guarantee, warranty, or responsibility of any kind on our part. The above information is subject to change without notice.