BEEF LOIN SHORT LOIN



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 within approximately 3" from the extreme outer edge of the eye muscle at the rib end, and approximately 2" from the extreme outer muscle of the butt end. The surface fat of the short loin is trimmed to an average 1" thickness and edges beveled to an approximately 1/2". The fat in the saddle area will be bridged from lean to lean when measuring fat cover. Pin bone is removed. The fat covering the tenderloin should average 3/4" or less.

Product Code:	4735	**Pallet Tie x High:**	0 x 0
Description:	BEEF LOIN SHORT LOIN	**Avg Case Weight:**	61.8
USDA Grade:	Select	**Bags/Box:**	2
GTIN:	90710178047358	**Pieces/Box:**	2

Box End Label



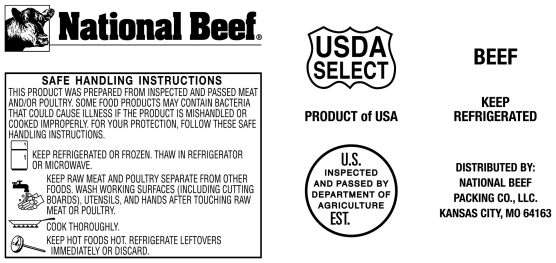
Brand Logo

National Beef

Box



Bag Impression



GS-128 Weight Label (sample)

(01)90710178047358(3201)000618(11)261124(21)12345678

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