BEEF ROUND GOOSENECK

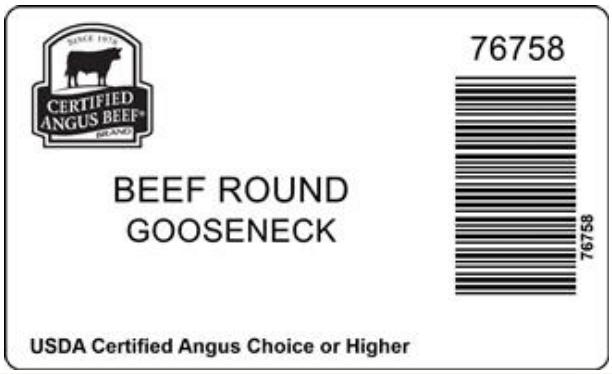


Image of product is not meant to represent the actual product trim specification

Gooseneck round is the portion of the round remaining after the removal of the Inside Round, Knuckle, Shank Meat, and all bones. The Knuckle, Inside Round and Gooseneck are separated by a cut along the natural seam. The Gooseneck is comprised of the Flat, Eye and Heel in one piece. Surface fat will be an average of 1" with the edges beveled to approximately 1/2". Tendons are trimmed on shank end to expose lean tissue.

Product Code:	76758	**Pallet Tie x High:**	0 x 0
Description:	BEEF ROUND GOOSENECK	**Avg Case Weight:**	68.1
Program:	Upper Choice	**Bags/Box:**	2
GTIN:	90710178767584	**Pieces/Box:**	2

Box End Label



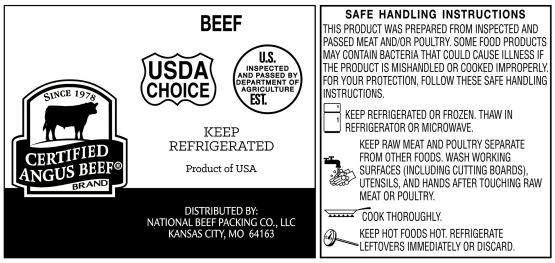
Brand Logo



Box



Bag Impression



GS-128 Weight Label (sample)

(01)90710178767584(3201)000681(11)261123(21)12345678

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