

BEEF RIB BACK RIBS (DELUXE)

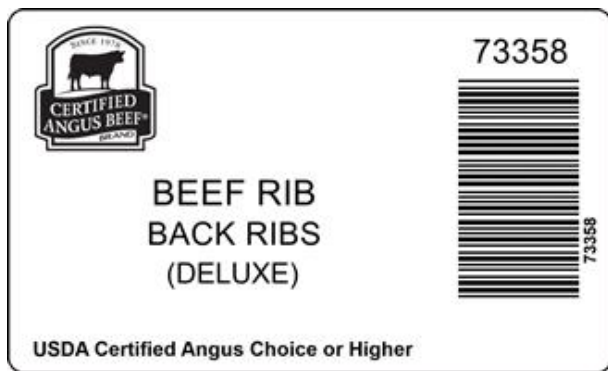


The Back Rib is the rib cage produced when making lip-on ribeyes and ribeye rolls. The product shall consist of the intact portion of the 7 ribs and the intercostal meat (rib fingers) from the rib primal remains on the back rib. The chine bone and the thoracic vertebrae are removed. The back rib is cut between 6 and 8 inches in width. Surface fat will be trimmed to approximately 1/2" thickness at any point.

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

Product Code:	73358	Case Dimensions:	15.7500" x 15.7500" x 9.2500"
Description:	BEEF RIB BACK RIBS (DELUXE)	Cube:	1.33
Program:	Upper Choice	Pallet Tie x High:	5 x 6
GTIN:	90710178733589	Avg Case Weight:	65.2
		Pieces/Box:	15

Box End Label



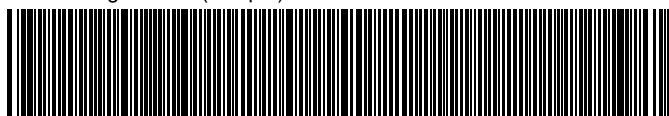
Brand Logo



Box



GS-128 Weight Label (sample)



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