

BEEF CHUCK CHUCK ROLL



The Chuck Roll is the boneless, trimmed portion of the blade section from the chuck complex. It is produced by removal of the chuck clod, chuck tender, chuck cover, bones, back strap, and the connective tissue under the feather bones, vertebra, lymph gland and associated fat. The Rib End of the Chuck Roll is faced off with a straight cut so it's perpendicular with the Chuck Arm separation. The hump, neck portion, and neck meat are removed. All surface fat will be removed.

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

Product Code: 1952
Description: BEEF CHUCK CHUCK ROLL
USDA Grade: Choice
GTIN: 90710178019522

Case Dimensions: 23.6250" x 15.7500" x 9.2500"
Cube: 1.99
Pallet Tie x High: 5 x 7
Avg Case Weight: 75.0
Bags/Box: 4
Pieces/Box: 4

Box End Label



Brand Logo



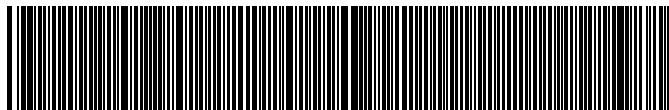
Box



Bag Impression



GS-128 Weight Label (sample)



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