



Beef Loin Flap Meat is a trimmed portion of the bottom sirloin butt and extension of tail to the 13th rib. It consists of a muscle that lies on the internal surface of the flank portion of the loin between the tenderloin and the flank steak. It is removed following the natural seam. The serous membrane is removed. Fat is trimmed to expose 95% lean, flake fat is allowed.

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

**Product Code:** 4162  
**Description:** BF LOIN-FLAP MEAT CH/HI  
**USDA Grade:** Choice  
**GTIN:** 90710178041622

**Case Dimensions:** 23.6250" x 19.0000" x 9.2500"  
**Cube:** 2.40  
**Pallet Tie x High:** 4 x 6  
**Avg Case Weight:** 76.4  
**Bags/Box:** 4  
**Pieces/Box:** 16

Box End Label



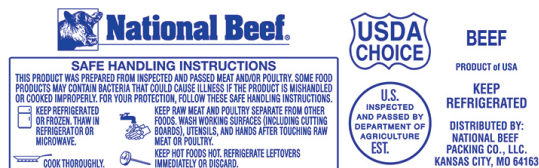
Brand Logo



Box



Bag Impression



GS-128 Weight Label (sample)



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