# RIB CAP MEAT BCC



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

Beef Rib Cap Meat is derived from the Beef Primal Rib by removing the three separate muscles laying between the ribeye muscle and the fat cover. Each piece shall be approximately 3” wide by 3” length and average 1/4" thick in size. (This excludes the area where the muscle comes to a point on the tapered side). Surface fat trimmed with flake fat allowed.

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|---|---|---|---|
| **Product Code:** | 3262 | **Case Dimensions:** | 23.6250" x 15.7500" x 9.2500" |
| **Description:** | RIB CAP MEAT BCC | **Cube:** | 1.99 |
| **USDA Grade:** | Choice | **Pallet Tie x High:** | 5 x 7 |
| **GTIN:** | 90710178032620 | **Avg Case Weight:** | 65.5 |
| | | **Bags/Box:** | 4 |
| | | **Pieces/Box:** | 9 |

Box End Label




Brand Logo




Box




Bag Impression




GS-128 Weight Label (sample)

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NOTICE: The above statements, recommendations, suggestions and data we believe to be reliable. Nevertheless, all such statements, recommendations, suggestions and data herein above presented are made without guarantee, warranty, or responsibility of any kind on our part. The above information is subject to change without notice.