BEEF ROUND INSIDE

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

The Beef Inside Round is located between the knuckle and gooseneck round. The inside round and the gooseneck round are separated from each other by cutting it free of the bone along the natural seam between the two sections. Overall surface fat cover is trimmed to an average 1". Oyster meat will remain if firmly attached.

Product Code:	76762	**Pallet Tie x High:**	0 x 0
Description:	BEEF ROUND INSIDE	**Avg Case Weight:**	83.8
USDA Grade:	Choice	**Bags/Box:**	3
GTIN:	90710178767621	**Pieces/Box:**	3

Brand Logo

Box

Bag Impression

GS-128 Weight Label (sample)

(01)90710178767621(3201)000838(11)261009(21)12345678

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