

BEEF ROUND INSIDE



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.

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

Product Code:	76762	Pallet Tie x High:	0 x 0
Description:	BEEF ROUND INSIDE	Avg Case Weight:	85.4
USDA Grade:	Choice	Bags/Box:	3
GTIN:	90710178767621	Pieces/Box:	3

Brand Logo



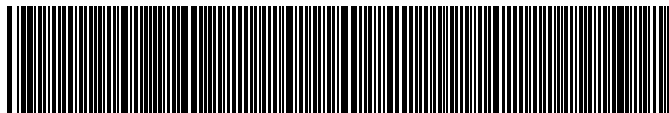
Box



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.