



NBP Loin Wing is the boneless portion of the flank edge of the loin that remains after the loin is cut, and flap meat removed. The 13th rib and all cartilage are trimmed. Membrane over the interior muscles will be trimmed, and the loin tail surface fat will be trimmed to expose approximately 95% visible lean.

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

Product Code: 74182
Description: BEEF LOIN BNLS LOIN WING
USDA Grade: Choice
GTIN: 90710178741829

Case Dimensions: 15.7500" x 15.7500" x 9.2500"
Cube: 1.33
Pallet Tie x High: 5 x 6
Avg Case Weight: 62.1
Bags/Box: 4
Pieces/Box: 24

	<p>Brand Logo</p> 
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<p>Box</p> 	<p>Bag Impression</p> 
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GS-128 Weight Label (sample)



(01)90710178741829(3201)000621(11)260624(21)12345678

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.