

BEEF LOIN BNLS COULOTTE 1/2



The Beef Loin Sirloin Coulotte muscle is derived from a boneless top butt. It is the underlying muscle just under the surface fat on the dorsal edge where the back bone was removed. The Coulotte is separated from the boneless top butt along the natural seam. Surface fat is trimmed to a maximum 1/2" thickness, inside fat and blue tissue are removed.

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

Product Code: 4829
Description: BEEF LOIN BNLS COULOTTE 1/2
USDA Grade: Prime
GTIN: 90710178048294

Case Dimensions: 23.6250" x 15.7500" x 9.2500"
Cube: 1.99
Pallet Tie x High: 5 x 7
Avg Case Weight: 58.4
Bags/Box: 8
Pieces/Box: 16

Box End Label



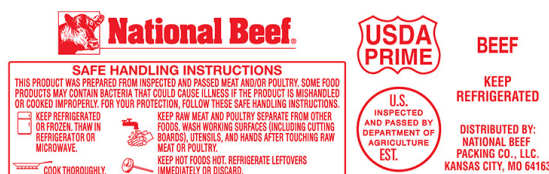
Brand Logo



Box



Bag Impression



GS-128 Weight Label (sample)



(01)90710178048294(3201)000584(11)260920(21)12345678

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