



The Outside Skirt is the thickest portion of the diaphragm, which is located at an angle between the 12th and 6th ribs on the underside of the short plate. Skirt is removed from the short plate in one piece. The outer skin or membrane remains on the outside skirt, but is trimmed along the edges to show lean on approximately 75% on the outside and approximately 50% lean on side attached to inside skirt. Bottom end is cut to expose lean.

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

**Product Code:** 5232  
**Description:** BEEF PLATE OUTSIDE SKIRT CHB  
**USDA Grade:** Choice  
**GTIN:** 90710178052321

**Case Dimensions:** 23.6250" x 15.7500" x 9.2500"  
**Cube:** 1.99  
**Pallet Tie x High:** 5 x 7  
**Avg Case Weight:** 57.9  
**Bags/Box:** 6  
**Pieces/Box:** 24

Box End Label



Brand Logo



Box



Bag Impression



**SAFE HANDLING INSTRUCTIONS**  
 THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.  
 KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.  
 KEEP THIS MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS, UTENSILS, AND HANDS) AFTER TOUCHING RAW MEAT OR POULTRY.  
 COOK THOROUGHLY.  
 KEEP MEAT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR FREEZE.

**BEEF**  
  
  
 PRODUCT OF USA  
**KEEP REFRIGERATED**  
 DISTRIBUTED BY:  
 NATIONAL BEEF PACKING CO., LLC.  
 KANSAS CITY, MO 64163

GS-128 Weight Label (sample)



(01)90710178052321(3201)000579(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.