



Beef Chuck Tail Flap consists of the Serratus Ventralis muscle only. It is derived from the ventral portion of the chuck eye roll, and lies over the 1st through 4th rib (4 ribs long). Surface fat is trimmed to an average 1/8" on the blue tissue side, the rib's intercostal and associated fat shall remain on the bone side. Chuck Flap will be approximately between 2½" – 3½" wide Squared from the 1st to the 4th rib. All cuts and / or hook tears, tag ends, ragged edges, and adjacent lean are trimmed.

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

Product Code: 1024
Description: BEEF CHUCK FLAP MV
USDA Grade: Choice
GTIN: 90710178010246

Case Dimensions: 20.6250" x 15.6875" x 7.3750"
Cube: 1.38
Pallet Tie x High: 6 x 9
Avg Case Weight: 31.0
Pieces/Box: 16

<p>Box End Label</p>	<p>Brand Logo</p>
<p>Box</p>	<p>Bag Impression</p>

GS-128 Weight Label (sample)



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