

BEEF BNLS LOIN WING PLATE



NBP Loin Wing is the boneless portion of the flank edge of the loin that remains after the loin is measured, cut and flap meat removed. The 13th rib and all cartilage are removed. All membrane over the interior muscles up to 1/8" thick may remain, if firmly attached. The loin wing will be trimmed to a rectangular shape (less than 3" out of square), exposing 100% lean on the top and bottom edges. The dorsal and ventral edges expose minimum 50% lean. Rose meat may remain (no defect if missing.) Edge fat is trimmed to 3/4" thickness. Maximum surface fat cover is 3/4". All bones and cartilage are removed.

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

Product Code:	79462	Case Dimensions:	15.7500" x 15.7500" x 7.5000"
Description:	BEEF BNLS LOIN WING PLATE	Cube:	1.08
USDA Grade:	Choice	Pallet Tie x High:	6 x 9
GTIN:	90710178794627	Avg Case Weight:	32.7
		Bags/Box:	4
		Pieces/Box:	8

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

GS-128 Weight Label (sample)



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