



Short Ribs are a product produced from the Primal Rib. Short Ribs are cut to approximately 9" in length +/- 1". The Short Rib consists of the 6th, 7th, and 8th ribs. The lean side is trimmed to the silver skin, with flakes of fat not to exceed an average of 1/8". The rib cage is trimmed free of most bubble fat. Bone thickness on the ventral border shall not exceed approximately 1".

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

Product Code:	5282	Case Dimensions:	23.6250" x 19.0000" x 9.2500"
Description:	BEEF RIB SHORT RIB CHB	Cube:	2.40
USDA Grade:	Choice	Pallet Tie x High:	4 x 6
GTIN:	90710178052826	Avg Case Weight:	81.6
		Bags/Box:	6
		Pieces/Box:	12

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 HANDLED 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)



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