

BEEF BNLS BRISKET NOSE



The Beef Brisket Nose is the portion of the brisket removed when producing a Brisket Flat. The Brisket Nose is removed along the natural seam between the Brisket Flat and the nose. The outer fat is trimmed to an average of 1/4". The deckle hard fat is trimmed to an average of 1" in thickness at the mid- point on the exterior side. The length should be an average 7", and the width 2".

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

Product Code:	59716	Pallet Tie x High:	0 x 0
Description:	BEEF BNLS BRISKET NOSE	Avg Case Weight:	36.6
USDA Grade:	Choice	Pieces/Box:	16
GTIN:	90710178597167		

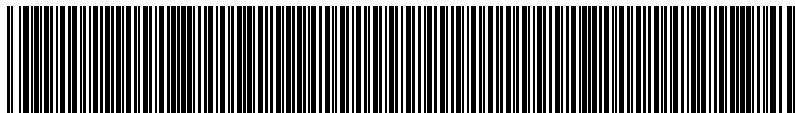
Box End Label



Brand Logo



GS-128 Weight Label (sample)



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