



The back rib is the rib cage produced when making boneless lip on ribeyes and/or ribeye rolls. It consists of intercostal meat and ribs 6 through 12. Center cut back ribs are produced by a saw cut approximately 2" from the ribs dorsal edges removing the "Knuckles" and associated intercostal meat at the vertebrae/rib juncture. Surface fat will be trimmed to approximately 1/2" thickness at any point.

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

Product Code: 3285
Description: RIB-CTR CUT BK RIB BCS
USDA Grade: Select
GTIN: 90710178032859

Case Dimensions: 23.6250" x 15.7500" x 9.2500"
Cube: 1.99
Pallet Tie x High: 5 x 7
Avg Case Weight: 40.8
Bags/Box: 10
Pieces/Box: 20

Box End Label



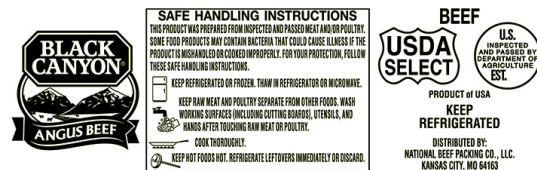
Brand Logo



Box



Bag Impression



GS-128 Weight Label (sample)



(01)90710178032859(3201)000408(11)260624(21)12345678

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