# BEEF CHUCK ROAST BONELESS MV



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

The Beef Chuck Roast Boneless will be produced from a regular Beef Chuck Roll 1" which is the boneless, trimmed Only the complete / whole Chuck Roll 1" will be used for the production of the Chuck Roast Boneless.The surface fat will be trimmed to an average 1/8" thickness, the neck is removed at the tip of the Serratus Ventralis muscle, bone fell removed from the vertebral column removal area. Adjacent muscles are not allowed. No ink is allowedThe Chuck Roast Boneless will be cut into portions in order to obtain the Chuck Roast Boneless.Portions will be cut to an average 1½" – 2½" in thickness.

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|---|---|---|---|
| **Product Code:** | 5432 | **Case Dimensions:** | 20.6250" x 15.6875" x 7.3750" |
| **Description:** | BEEF CHUCK ROAST BONELESS MV | **Cube:** | 1.38 |
| **USDA Grade:** | Choice | **Pallet Tie x High:** | 6 x 9 |
| **GTIN:** | 90710178054325 | **Avg Case Weight:** | 35.0 |
| | | **Pieces/Box:** | 12 |

Box End Label




Brand Logo




Box




GS-128 Weight Label (sample)

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