

# BEEF CHUCK ARM ROAST MV



The Beef Chuck Arm Roast is produced from the clod heart muscle, which is derived from the commodity Clod Muscle by removing all outside muscles leaving only the Triceps Brachii (the main clod/heart muscle). All fat is trimmed to a 1/8" maximum fat cover. All cuts are trimmed smooth and ink is removed. The Chuck Arm Roast is cut in 3 to 4 portions approximately 2 1/2" to 5" thick weighing between 2 and 4lbs.

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

<b>Product Code:</b>	1278	<b>Case Dimensions:</b>	20.6250" x 15.6875" x 7.3750"
<b>Description:</b>	BEEF CHUCK ARM ROAST MV	<b>Cube:</b>	1.38
<b>Program:</b>	Upper Choice	<b>Pallet Tie x High:</b>	6 x 9
<b>GTIN:</b>	90710178012783	<b>Avg Case Weight:</b>	21.0
		<b>Pieces/Box:</b>	12

Box End Label



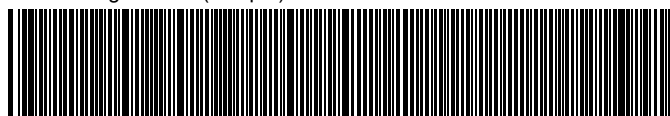
Brand Logo



Box



GS-128 Weight Label (sample)



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