

BLOCK READY BEEF CHUCK ROLL



The Chuck Roll is the boneless, trimmed portion of the blade section from the chuck complex. It is produced by removal of the chuck clod, chuck tender, chuck cover, bones, back strap, and the connective tissue under the feather bones, vertebra, lymph gland and associated fat. The Rib End of the Chuck Roll is faced off with a straight cut so it's perpendicular with the Chuck Arm separation. The hump, neck portion, and neck meat are removed. All surface fat will be removed.

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

Product Code:	5142	Case Dimensions:	23.6250" x 15.7500" x 9.2500"
Description:	BLOCK READY BEEF CHUCK ROLL	Cube:	1.99
USDA Grade:	Choice	Pallet Tie x High:	5 x 7
GTIN:	90710178051423	Avg Case Weight:	68.0
		Bags/Box:	4
		Pieces/Box:	3

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 REFRIGERATED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.
 • KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.
 • KEEP RAW 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 DISCARD.

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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