

BEEF CHUCK ROLL



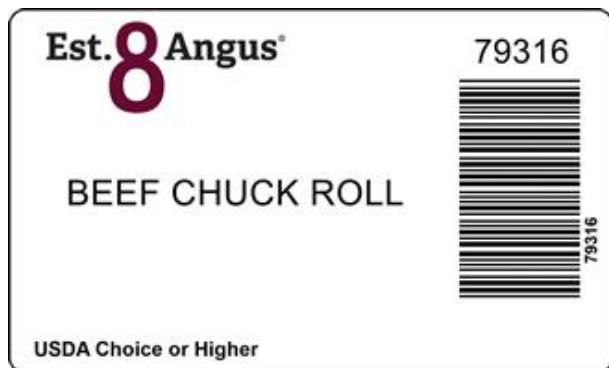
Chuck Roll is the boneless, trimmed portion of the blade section from a chuck. The neck is removed within 1" from the tip of the serratus ventralis muscle. The blade section is separated from the arm (boneless section) by a knife cut starting at 1" from the extreme outer edge of the chuck eye to a point approximately 1" from the thick part of the roll where the neck bone joins the rib cage. Surface fat will be trimmed to approximately 1/4".

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

Product Code: 79316
Description: BEEF CHUCK ROLL
Program: Upper Choice
GTIN: 90710178793163

Case Dimensions: 15.7500" x 15.7500" x 9.2500"
Cube: 1.33
Pallet Tie x High: 5 x 6
Avg Case Weight: 50.2
Bags/Box: 2
Pieces/Box: 2

Box End Label



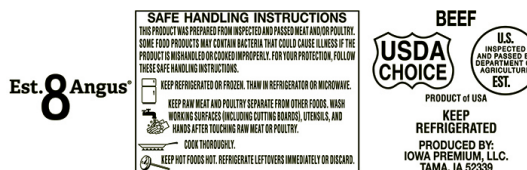
Brand Logo



Box



Bag Impression



GS-128 Weight Label (sample)



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