BEEF CHUCK ROLL N/O



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

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".

Product Code:	73535	**Pallet Tie x High:**	0 x 0
Description:	BEEF CHUCK ROLL N/O	**Avg Case Weight:**	80.9
USDA Grade:	Select	**Pieces/Box:**	3
GTIN:	90710178735354		

GS-128 Weight Label (sample)

(01)90710178735354(3201)000809(11)261123(21)12345678

NOTICE: The above statements, recommendations, suggestions and data we believe to be reliable. Nevertheless, all such statements, recommendations, suggestions and data herein above presented are made without guarantee, warranty, or responsibility of any kind on our part. The above information is subject to change without notice.