BEEF LOIN BNLS COULOTTE 1/2



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

The Beef Loin Sirloin Coulotte muscle is derived from a boneless top butt. It is the underlying muscle just under the surface fat on the dorsal edge where the back bone was removed. The Coulotte is separated from the boneless top butt along the natural seam. Surface fat is trimmed to a maximum 1/2" thickness, inside fat and blue tissue are removed.

Product Code:	4822	**Case Dimensions:**	23.6250" x 15.7500" x 9.2500"
Description:	BEEF LOIN BNLS COULOTTE 1/2	**Cube:**	1.99
USDA Grade:	Choice	**Pallet Tie x High:**	5 x 7
GTIN:	90710178048225	**Avg Case Weight:**	60.0
		Bags/Box:	8
		Pieces/Box:	16

Box End Label



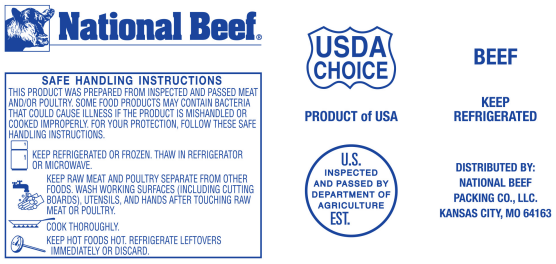
Brand Logo

National Beef

Box



Bag Impression



GS-128 Weight Label (sample)

(01)90710178048225(3201)000600(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.