

BEEF LOIN FLAP MEAT



Beef Loin Flap Meat is a trimmed portion of the bottom sirloin butt and extension of tail to the 13th rib. It consists of a muscle that lies on the internal surface of the flank portion of the loin between the tenderloin and the flank steak. It is removed following the natural seam. The serous membrane is removed. Fat is trimmed to expose 95% lean, flake fat is allowed.

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

Product Code: 5164
Description: BEEF LOIN FLAP MEAT
Program: Upper Choice
GTIN: 90710178051645

Case Dimensions: 23.6250" x 19.0000" x 9.2500"
Cube: 2.40
Pallet Tie x High: 4 x 6
Avg Case Weight: 73.6
Bags/Box: 4
Pieces/Box: 16

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 MISHANDLED 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 BOARD, UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.
 COOK THOROUGHLY.
 KEEP HOT 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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