# BEEF FLANK STEAK MV



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

Flank Steak is the flat, elongated muscle embedded under the serous membrane. Both sides of the flank steak are peeled free of serous membrane and all connective tissue. All fat is removed except that which cannot be removed without removing lean tissue, flake fat is allowed. The head is blocked and the tail is trimmed and beveled to have a tear drop shape with fat past the main lean tips of the flank allowed. The false lean is included in the tear drop shape.

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|---|---|---|---|
| **Product Code:** | 9617 | **Case Dimensions:** | 20.6250" x 15.6875" x 7.3750" |
| **Description:** | BEEF FLANK STEAK MV | **Cube:** | 1.38 |
| **USDA Grade:** | Choice | **Pallet Tie x High:** | 6 x 9 |
| **GTIN:** | 90710178096172 | **Avg Case Weight:** | 20.8 |
| | | **Pieces/Box:** | 24 |

Box End Label




Brand Logo




Box




GS-128 Weight Label (sample)

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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.