

# BEEF LOIN SHORT LOIN 0X1 1/4"



# National Beef®



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

The Short Loin is the anterior portion of the loin, separated from the sirloin. The flank portion is removed. A cut is made approximately 1" from the extreme outer edge of the eye muscle at the rib end, and approximately 0" from the extreme outer muscle of the butt end. The flank is removed. The exterior fat of the short loin is trimmed to approximately 1/4" (plus/minus 1/4"). Fat in the saddle area is bridged from lean to lean. The end of the 13th rib and the knob on the end of the vertebra is sawed. Remaining pin bone is removed. The fat covering the tenderloin is trimmed to the blue tissue with flake fat allowed. Seam fat lying between the tender and the bone on the sirloin end will not be removed.

**Product Code:** 7646  
**Description:** BEEF LOIN SHORT LOIN 0X1 1/4"  
**Program:** Upper Choice  
**GTIN:** 90710178076464

**Case Dimensions:** 23.6250" x 15.7500" x 9.2500"  
**Cube:** 1.99  
**Pallet Tie x High:** 5 x 6  
**Avg Case Weight:** 46.9  
**Bags/Box:** 2  
**Pieces/Box:** 2

**Box End Label**



**Brand Logo**



**Bag Impression**

**SAFE HANDLING INSTRUCTIONS**  
THIS PRODUCT HAS BEEN PREPARED FROM INSPECTED AND PASSED MEAT AND IS POTENTIALLY SAFE FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR DISCARDED 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 BOARDS, UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.
- COOK THOROUGHLY.
- KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

**NATURAL ANGUS BEEF**  
MINIMALLY PROCESSED AND CONTAINS NO ARTIFICIAL INGREDIENTS

- NO ANTIBIOTICS EVER
- NO ADDED HORMONES EVER
- HUMANELY RAISED\*
- USA BORN & RAISED

\*NATIONAL BEEF VERIFIES THIS AS CATTLE RAISED AND FED BY OPERATIONS PROVIDING A LOW STRESS ENVIRONMENT. LEARN MORE AT WWW.NATIONALBEEF.COM

**BEEF**

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST.

PRODUCT OF USA

**KEEP REFRIGERATED**

DISTRIBUTED BY:  
 NATIONAL BEEF PACKING CO., LLC.  
 KANSAS CITY, MO 64153

**GS-128 Weight Label (sample)**



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