



The Beef Loin Ball Tip is a trimmed portion of the bottom sirloin butt. It consists of the conclusion of the major muscle systems continuing from the knuckle. It is removed following the natural seam. Excess surface fat is trimmed, except where the fat covers the seam. The seam between lobes must remain intact. Fat cover is trimmed to an average of 1/8" (+/-1/8") can show at end of seam.

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

Product Code: 5554
Description: BEEF LOIN BALL TIP
Program: Upper Choice
GTIN: 90710178055544

Case Dimensions: 23.6250" x 15.7500" x 9.2500"
Cube: 1.99
Pallet Tie x High: 5 x 7
Avg Case Weight: 66.3
Bags/Box: 4
Pieces/Box: 20

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 BOARDS, 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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