

BEEF ROUND INSIDE



The Beef Inside Round is located between the knuckle and gooseneck round. The inside round and the gooseneck round are separated from each other by cutting it free of the bone along the natural seam between the two sections. Overall surface fat cover is trimmed to an average 1". Oyster meat will remain if firmly attached.

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

Product Code: 76769
Description: BEEF ROUND INSIDE
USDA Grade: Prime
GTIN: 90710178767690

Pallet Tie x High: 0 x 0
Avg Case Weight: 77.5
Bags/Box: 3
Pieces/Box: 3

	<p>Brand Logo</p> 
<p>Box</p> 	<p>Bag Impression</p> 
<p>GS-128 Weight Label (sample)</p>  <p>(01)90710178767690(3201)000775(11)260613(21)12345678</p>	

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