BEEF PLATE OBENTO PLATE 2 PACK



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

The Rib Plate Obento is obtained by using the end of the short rib muscle and start of skirt meat as a mark. A cut parallel to the rib break is made, skirts, bones, bone chips, cartilage and loose tag ends are removed. The plate will be 8" – 9" wide and a maximum of 15" in length. The surface fat is trimmed to an average 1/4" thickness, the belly area is trimmed level to the lean. No ink is allowed.

Product Code:	3828	**Pallet Tie x High:**	0 x 0
Description:	BEEF PLATE OBENTO PLATE 2 PACK	**Avg Case Weight:**	52.2
Program:	Upper Choice	**Pieces/Box:**	6
GTIN:	90710178038288		

Box End Label



Brand Logo

SINCE 1978
CERTIFIED ANGUS BEEF® BRAND

GS-128 Weight Label (sample)

(01)90710178038288(3201)000522(11)261123(21)12345678

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