



Flank Steak is the flat, elongated muscle embedded under the serous membrane inside the cod end of the flank. The flank steak is trimmed of excess fat; flake fat is allowed with an average 1/8" thickness. All discoloration is removed. Bottom of flank steak is trimmed and beveled to have a tear drop shape with an average of no more than 1/2" of fat past the main lean tips of the flank.

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

Product Code: 7518
Description: BEEF FLANK STEAK
USDA Grade: Choice
GTIN: 90710178075184

Case Dimensions: 23.6250" x 15.7500" x 9.2500"
Cube: 1.99
Pallet Tie x High: 5 x 7
Avg Case Weight: 43.3
Bags/Box: 6
Pieces/Box: 18

Box End Label



Brand Logo



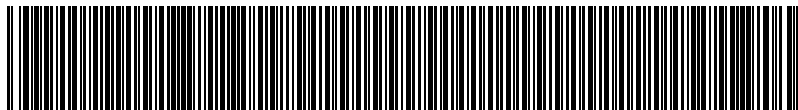
Box



Bag Impression



GS-128 Weight Label (sample)



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