BEEF RIB BI TOMAHAWK FINGER IN

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

The Beef Rib BI Tomahawk Ribeye is produced from the rib quarter, it will include 7 ribs (ribs 6 through 12); the navel plate is removed as normal; the remaining of the rib is marked as a 2X2 Ribeye by measuring 2" from the extreme outer edge of the Ribeye muscle at the 12th rib (loin end). The cut will continue in a straight line to a point measured 2" from the extreme outer edge of the of the Ribeye muscle at the 6th rib (Chuck end). Leaving the rib bones attached, bone out the short rib plate to the 2" Ribeye mark. The rib bones will be sawed in a straight line cut 8" to 10." from the end of the lip of the Ribeye, no bows are allowed. The rib finger meat remains. The chine bone, feather bones and backstrap remains. The rib cap fat is removed. Connecting blade meat is removed. All surface fat is trimmed smooth. Remaining Lip thickness will be trimmed to maximum 1" thick at any point on the lip.

Product Code:	5714	**Case Dimensions:**	23.6250" x 19.0000" x 9.2500"
Description:	BEEF RIB BI TOMAHAWK FINGER IN	**Cube:**	2.40
Program:	Upper Choice	**Pallet Tie x High:**	4 x 6
GTIN:	90710178057142	**Avg Case Weight:**	60.0
		Bags/Box:	2
		Pieces/Box:	2

Bo

Brand Logo

Box

Bag Impression

GS-128 Weight Label (sample)

(01)90710178057142(3201)000600(11)261009(21)12345678

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