

BEEF ROUND INSIDE

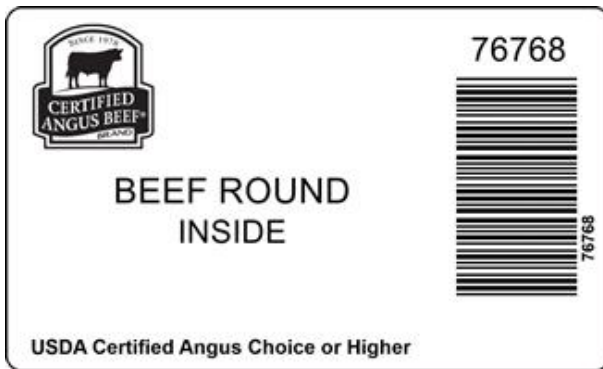


The Beef Inside Round is located between the knuckle and gooseneck round. The inside round and the gooseneck round are separated from each other by cutting it free of the bone along the natural seam between the two sections. Overall surface fat cover is trimmed to an average 1". Oyster meat will remain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

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

Product Code:	76768	Pallet Tie x High:	0 x 0
Description:	BEEF ROUND INSIDE	Avg Case Weight:	79.4
Program:	Upper Choice	Bags/Box:	3
GTIN:	90710178767683	Pieces/Box:	3

Box End Label



Brand Logo



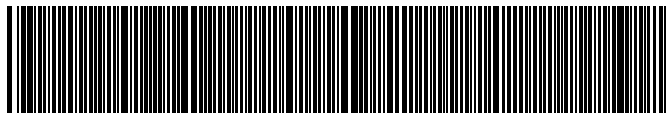
Box



Bag Impression



GS-128 Weight Label (sample)



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