

# BEEF CHUCK ROLL N/O



Chuck Roll is the boneless, trimmed portion of the blade section from a chuck. The neck is removed within 1" from the tip of the serratus ventralis muscle. The blade section is separated from the arm (boneless section) by a knife cut starting at 1" from the extreme outer edge of the chuck eye to a point approximately 1" from the thick part of the roll where the neck bone joins the rib cage. Surface fat will be trimmed to approximately 1/4".

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

**Product Code:** 71429  
**Description:** BEEF CHUCK ROLL N/O  
**USDA Grade:** Prime  
**GTIN:** 90710178714298

**Pallet Tie x High:** 0 x 0  
**Avg Case Weight:** 71.9  
**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)90710178714298(3201)000719(11)260610(21)12345678</p>	

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