

BEEF TENDERLOIN STEAK READY



Beef Loin Tenderloin Steak Ready is defatted with side muscle removed. The surface fat is removed from the butt end to the silver skin of the tenderloin muscle. The wedge fat underneath the ear is trimmed. Underside of the tenderloin body is trimmed of ribbon meat and ribbon fat. Flake fat averaging 1/8" thickness is allowed. The side muscle shall be removed. Silver skin is removed.

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

Product Code: 4508	Case Dimensions: 23.6250" x 15.7500" x 9.2500"
Description: BEEF TENDERLOIN STEAK READY	Cube: 1.99
Program: Upper Choice	Pallet Tie x High: 5 x 7
GTIN: 90710178045088	Avg Case Weight: 30.3
	Pieces/Box: 6

<p>Box End Label</p>	<p>Brand Logo</p>
<p>Box</p>	<p>Bag Impression</p>
<p>GS-128 Weight Label (sample)</p>	

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