



The back rib is the rib cage produced when making boneless lip on ribeyes and/or ribeye rolls. It consists of intercostal meat and ribs 6 through 12. Center cut back ribs are produced by a saw cut approximately 2" from the ribs dorsal edges removing the "Knuckles" and associated intercostal meat at the vertebrae/rib juncture. Surface fat will be trimmed to approximately 1/2" thickness at any point.

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

Product Code: 3282
Description: RIB-CTR CUT BK RIB BCC
USDA Grade: Choice
GTIN: 90710178032828

Case Dimensions: 23.6250" x 15.7500" x 9.2500"
Cube: 1.99
Pallet Tie x High: 5 x 7
Avg Case Weight: 46.6
Bags/Box: 10
Pieces/Box: 20

Box End Label



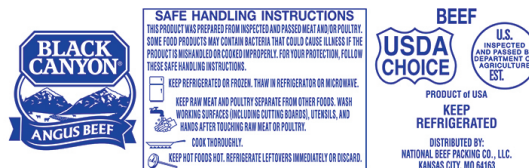
Brand Logo



Box



Bag Impression



GS-128 Weight Label (sample)



(01)90710178032828(3201)000466(11)260625(21)12345678

NOTICE: The above statements, recommendations, suggestions and data we believe to be reliable. Nevertheless, all such statements, recommendations, suggestions and data herein above presented are made without guarantee, warranty, or responsibility of any kind on our part. The above information is subject to change without notice.