

# BEEF ROUND PEELED KNUCKLE



# National Beef®



The knuckle is located between the inside and the gooseneck sections of the primal round. The outside skin and attached lean tissue, fat, and overlying lean is removed along the natural seam separating them from the knuckle. The inside round muscle may remain if firmly attached. The kneecap (patella) and surrounding heavy connective tissue is removed.

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

**Product Code:** 76782  
**Description:** BEEF ROUND PEELED KNUCKLE  
**USDA Grade:** Choice  
**GTIN:** 90710178767829

**Case Dimensions:** 15.7500" x 15.7500" x 9.2500"  
**Cube:** 1.33  
**Pallet Tie x High:** 5 x 6  
**Avg Case Weight:** 69.7  
**Bags/Box:** 6  
**Pieces/Box:** 6

	<p>Brand Logo</p> 
<p>Box</p> 	<p>Bag Impression</p> 

GS-128 Weight Label (sample)



(01)90710178767829(3201)000697(11)260623(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.