

BEEF BNLS CHUCK STEAK READY



The Beef Chuck Log is derived from a regular Chuck Roll 1" N/O. The neck is removed tipping the Serratus Ventralis muscle. Hump is to be completely removed by making a straight cut along the edge of chuck eye muscle. The blade section is separated from the arm (boneless section) by making a cut parallel to the back starting at 0" from the extreme outer edge of the chuck eye to 0" at the first rib. Subscapularis is removed then the chuck log is separated from the Chuck Flat starting from the rib end of the chuck roll and following the curve of the neck. The chuck log will contain the Longissimus, Complexus, Spinalis dorsi and Multifidus dorsi.

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

Product Code:	59734	Pallet Tie x High:	0 x 0
Description:	BEEF BNLS CHUCK STEAK READY	Avg Case Weight:	31.4
USDA Grade:	Choice	Pieces/Box:	4
GTIN:	90710178597341		

<p>Box End Label</p>	<p>Brand Logo</p>
----------------------	-------------------

<p>GS-128 Weight Label (sample)</p> <p>(01)90710178597341(3201)000314(11)260625(21)12345678</p>	
---	--

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.