BEEF LOIN BNLS STRIP 0X1



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

The Beef Loin Bnls Strip 0X1 is produced after tenderloin, bottom and top butt have been removed. The tail is removed by measuring approximately 1" from the extreme outer edge of the eye muscle at the rib end, and 0" from the extreme outer edge of the butt end of the loin towards the flank side. The feather bones, button bones and flat bones are removed. The 13th rib is removed along with any loose hanging membrane.Overall fat cover is trimmed to an max of 1/4" thickness. Fat in the saddle area will be bridged from lean to lean when measuring fat cover. The fat edges at both muscle ends of the strip loin are beveled to an maximum of 1/4". Inside fat on tail of strip is smoothed to max 1/4".

Product Code:	4259	**Case Dimensions:**	23.6250" x 15.7500" x 9.2500"
Description:	BEEF LOIN BNLS STRIP 0X1	**Cube:**	1.99
USDA Grade:	Prime	**Pallet Tie x High:**	5 x 7
GTIN:	90710178042599	**Avg Case Weight:**	28.7
		Bags/Box:	2
		Pieces/Box:	2

Box End Label



Brand Logo

National Beef

Box



Bag Impression

National Beef

SAFE HANDLING INSTRUCTIONS

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.

KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.

COOK THOROUGHLY.

KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

USDA PRIME

PRODUCT of USA

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST.

BEEF

KEEP REFRIGERATED

DISTRIBUTED BY:
NATIONAL BEEF
PACKING CO., LLC.
KANSAS CITY, MO 64163

GS-128 Weight Label (sample)

(01)90710178042599(3201)000287(11)261112(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.