BF BRISKET-9 UP SELECT

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

The Beef Brisket is a trimmed brisket made from a primal brisket after removal of the foreshank with lean exposed along the entire length of the tail (cut end) to expose an average thickness of 1/2" lean thickness along length of the tail. All bones, cartilage, shank and clod meat is removed. All cuts are trimmed smooth. The deckle fat is trimmed even with belly lean and flake fat allowed on the belly. The head or point should be rounded off with some arm meat allowed.Surface fat trimmed to an average fat thickness of 3/4" on the outside skin surface, including the breast curve and beveled to an average of 1/2" on the edges. The web muscle is trimmed. Must be a minimum 7" wide measured mid-point between point and tail, just below the deckle fat on the belly side.

Product Code:	7125	**Case Dimensions:**	23.6250" x 19.0000" x 9.2500"
Description:	BF BRISKET-9 UP SELECT	**Cube:**	2.40
USDA Grade:	Select	**Pallet Tie x High:**	4 x 6
GTIN:	90710178071254	**Avg Case Weight:**	64.5
		Bags/Box:	5
		Pieces/Box:	5

Box End Label

Brand Logo

National Beef

Box

Bag Impression

GS-128 Weight Label (sample)

(01)90710178071254(3201)000645(11)261009(21)12345678

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