BEEF BOTTOM ROUND ROAST MV



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

The BEEF BOTTOM ROUND ROAST is that portion of the gooseneck remaining after the removal of the heel and eye of round. All surface fat and bevels are trimmed an average of 1/8" in thickness (plus or minus 1/8"). Nose is blocked to expose approximately 1" thickness of lean. Side strap and silver skin will be trimmed. All attached muscle from adjacent cuts and loose meat is trimmed. Heavy tendon on heel end (tail) of flat will be trimmed flush with main muscle. Tail is blocked approx. 2" back to expose approximately 1" lean thickness. Belly fat is trimmed allowing only flake fat to remain. The Bottom Round Roast will be cut into 3 to 4 portions in order to obtain the Bottom Round Roast Boneless. Portions will be no less than 2 1/2" and no more than 5" thick, and no less than 2lbs and no more than 4lbs in weight.

Product Code:	6002	**Case Dimensions:**	20.6250" x 15.6875" x 7.3750"
Description:	BEEF BOTTOM ROUND ROAST MV	**Cube:**	1.38
USDA Grade:	Choice	**Pallet Tie x High:**	6 x 9
GTIN:	90710178060029	**Avg Case Weight:**	31.7
		Pieces/Box:	12

Box End Label



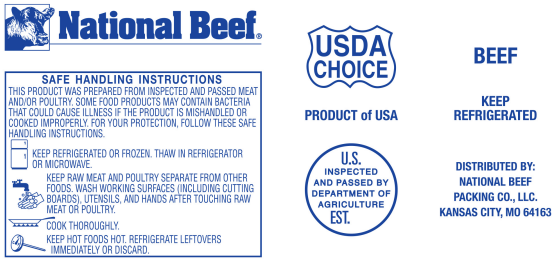
Brand Logo

National Beef

Box



Bag Impression



GS-128 Weight Label (sample)

(01)90710178060029(3201)000317(11)261102(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.