BEEF CHUCK ROLL NECK OFF 1"

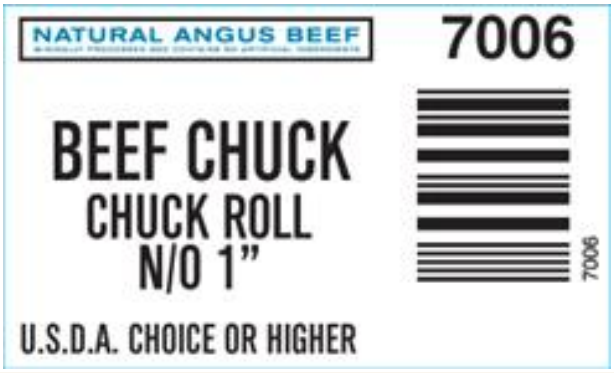


Image of product is not meant to represent the actual product trim specification

Chuck Roll is the boneless, trimmed portion of the blade section from a chuck. The neck is removed within 1" from the tip of the serratus ventralis muscle. The blade section is separated from the arm (boneless section) by a knife cut starting at 1" from the extreme outer edge of the chuck eye to a point approximately 1" from the thick part of the roll where the neck bone joins the rib cage. Surface fat will be trimmed to approximately 1/4".

Product Code:	7006	**Case Dimensions:**	23.6250" x 15.7500" x 9.2500"
Description:	BEEF CHUCK ROLL NECK OFF 1"	**Cube:**	1.99
USDA Grade:	Choice	**Pallet Tie x High:**	5 x 6
GTIN:	90710178070066	**Avg Case Weight:**	50.1
		Bags/Box:	2
		Pieces/Box:	2

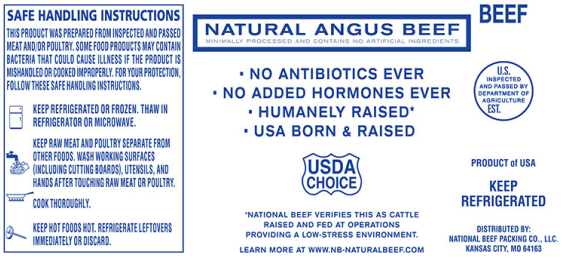
Box End Label



Brand Logo



Bag Impression



GS-128 Weight Label (sample)

(01)90710178070066(3201)000501(11)261123(21)12345678

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