# 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".

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| **Product Code:** | 9358 | **Pallet Tie x High:** | 0 x 0 |
| **Description:** | BEEF LOIN BNLS STRIP 0X1 | **Avg Case Weight:** | 28.2 |
| **Program:** | Upper Choice | **Pieces/Box:** | 2 |
| **GTIN:** | 90710178093584 | | |

Box End Label




Brand Logo

SINCE 1978
CERTIFIED ANGUS BEEF®
BRAND

GS-128 Weight Label (sample)

(01)90710178093584(3201)000282(11)261112(21)12345678

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