

BEEF LOIN SHORT LOIN

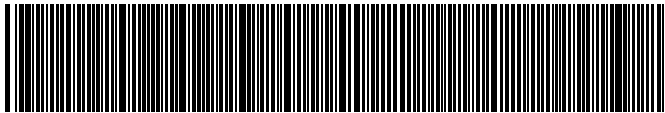


The Short Loin is the anterior portion of the loin, separated from the sirloin. The flank portion is removed within approximately 3" from the extreme outer edge of the eye muscle at the rib end, and approximately 2" from the extreme outer muscle of the butt end. The surface fat of the short loin is trimmed to an average 1" thickness and edges beveled to an approximately 1/2". The fat in the saddle area will be bridged from lean to lean when measuring fat cover. Pin bone is removed. The fat covering the tenderloin should average 3/4" or less.

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

Product Code:	74735	Pallet Tie x High:	0 x 0
Description:	BEEF LOIN SHORT LOIN	Avg Case Weight:	64.2
USDA Grade:	Select	Pieces/Box:	2
GTIN:	90710178747357		

GS-128 Weight Label (sample)



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