

# BEEF PLATE BNLS YAKINIKU 15



The Yakiniku Plate Eye is removed from the short plate by measuring 5" to 6" from the outside edge of the navel and making a cut parallel to the Rib break. The Brisket end and Flank end are squared. Yakiniku plate length will be 13" – 15" with a minimum average thickness of 1/2". Surface fat is trimmed to an average 1/4" thickness; the fat overlying the Navel Eye will be an average 1/8" in thickness. The belly is trimmed to expose a minimum of approximately 50% lean. Seam and flake fat is trimmed even with the lean.

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

<b>Product Code:</b>	59586	<b>Pallet Tie x High:</b>	0 x 0
<b>Description:</b>	BEEF PLATE BNLS YAKINIKU 15	<b>Avg Case Weight:</b>	37.7
<b>USDA Grade:</b>	Choice	<b>Pieces/Box:</b>	8
<b>GTIN:</b>	90710178595866		

<p>Box End Label</p>	<p>Brand Logo</p>
Empty space for additional labels or information	
<p>GS-128 Weight Label (sample)</p> <p>(01)90710178595866(3201)000377(11)260627(21)12345678</p>	Empty space for additional labels or information

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.