




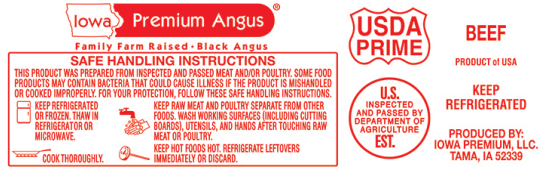
Image of product is not meant to represent the actual product trim specification

After tenderloin, bottom butt and top butt have been removed; the chine bone is sawed at approximately the center of the spinal cavity. The angles for sawing the chine are through the spinal groove removing chine however, not to expose lean. The strip loin lip is trimmed at a point approximately 3" from the extreme outer edge of the eye muscle at the rib end of the loin, approximately 2" from the extreme outer edge of the eye muscle in the butt end. Overall fat cover is trimmed to an average of 1" thickness. The fat edges at both muscle ends of the strip loin are beveled to an average of 1/2". Inside fat on tail of strip is smoothed to approximately 1/2".

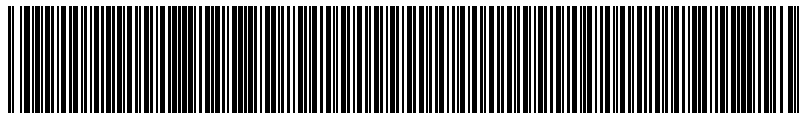
Product Code: 74749
Description: BEEF BI STRIPLOIN 2X3
USDA Grade: Prime
GTIN: 90710178747494

Pallet Tie x High: 0 x 0
Avg Case Weight: 95.3
Bags/Box: 4
Pieces/Box: 4

	<p>Brand Logo</p> 
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<p>Box</p> 	<p>Bag Impression</p> 
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GS-128 Weight Label (sample)



(01)90710178747494(3201)000953(11)260625(21)12345678

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