

# BEEF PLATE SHORT PLATE



Plate is trimmed on the underside (bone side) to remove bone chips, cartilage, and loose tag ends. The plate should be approximately 9" in width and 10" to 19" in length, and 3/4" in thickness, exposing approximately 50% lean. Surface fat is trimmed to approximately 3/4" thick with ink removed. Belly is trimmed to remove bone chips, cartilage, and tunic tissue, dehydration/off color fat and tag ends.

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

**Product Code:** 79399  
**Description:** BEEF PLATE SHORT PLATE  
**USDA Grade:** Prime  
**GTIN:** 90710178793996

**Case Dimensions:** 15.7500" x 15.7500" x 7.5000"  
**Cube:** 1.08  
**Pallet Tie x High:** 6 x 9  
**Avg Case Weight:** 47.5  
**Bags/Box:** 3  
**Pieces/Box:** 3

	<p>Brand Logo</p>
<p>Box</p>	<p>Bag Impression</p>

GS-128 Weight Label (sample)



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